

Menu 2025



A TRANSFORMATIVE
CULINARY EXPERIENCE



We look forward to creating an unforgettable event with you.

To our esteemed Guest,

Welcome to the Rogers Centre Ottawa. 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. Rogers Centre Ottawa is proud to integrate local artisans to create an authentic experience.

SUPPLIERS;

Laiterie De L'Outaouais Inc, Lacelle Apiary, Awizibi Maple Syrup, Stonetown Artisan Cheese, Bella Casara Quality Cheese, St-Albert Cheese, Burnbrae Farms, Laiterie de Charlevoix 1608, Cows Creamery PEI Avonlea Clothbound Cheddar, Mrs.McGarrigle's Fine Food, Seed to Sausage, Fromagerie de Montebello, Le Coprin, Glengarry Fine Cheese, Fauxmagerie Zengarry, Papajack Popcorn, Vintage PoP Shoppe Soda, Maverick's Donuts, Kettleman's Bagels, Nadeau Farm, Ishina Distinguished Indian Cuisine, Golden Palace, King Cole Ducks, 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, Rogers Centre Ottawa Executive Chef

Local Fresh Ingredients Matter

We are committed to culinary excellence at the Rogers 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 Rogers Centre Ottawa.

Rogers 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.

TABLÉE DES CHEFS

At Rogers Centre Ottawa, we're committed to reducing food waste and supporting our community through our partnership with La Tablee des Chefs. Surplus food from our events is safely collected and redistributed to the Ottawa Mission as well as other organizations, ensuring that edible food reaches those in need. By participating in this food recovery program, we proudly contribute to the fight against food insecurity while reducing our environmental footprint. Together, we track the impact of our efforts, measuring both the portions donated and our contribution to reducing greenhouse gas emissions.

LEAVE A LEGACY

Pay It Forward. Our guests are encouraged to donate left-over goods to the local Ottawa community with volunteer assistance from Rogers Centre Ottawa 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.

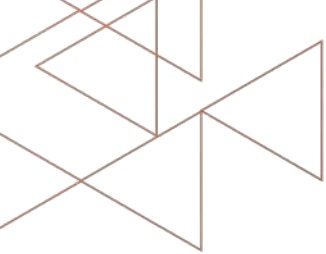
INDIGENOUS TOURISM DESTINATION FUND

The Indigenous Tourism Destination Fund will offer a range of support mechanisms, including financial grants, mentorship programs, marketing assistance, and capacity-building workshops. These resources will enable Indigenous entrepreneurs and communities to develop and promote authentic tourism experiences that celebrate their traditions, history, and culture while generating meaningful economic opportunities.

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, *Rogers Centre Ottawa 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 Rogers Centre Ottawa menu. Rogers Centre Ottawa 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 Rogers Centre Ottawa'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 26

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**

Individual Probiotic Yogurts **V GF H**

WARM-UP 30

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

European Danishes **V H**

Cruffins Stuffed with Lemon Crèmeux **V H**

Natural Greek Yogurt Parfaits, Spiced Peach Compote, Quinoa and *Awazibi* Maple Syrup **V GF H**

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

Burnbrae Farms Scrambled Egg Pizza with *Seed to Sausage* House Cured Ham, Spinach Béchamel, Confit Grape Tomatoes and Charlevoix 1608 Cheese on *Nat's Bread Company* Focaccia

Light Breakfast served with Premium Orange Juice, Premium Apple Juice, Iced Water, 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 \$125.00 plus HST labour charge will apply

HEALTHY STARTER 31

Fresh Melon Compressed with Basil and *Lacelle Apiary* Honey
V DF GF H

Buckwheat Wild Blueberry Galette **V H**

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

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

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

Enhancements

Options to compliment your breakfast buffet

Hard Boiled Eggs **DF GF H V** 4.00

Natural Greek Yogurt Parfaits, Spiced Peach Compote, Quinoa and *Awazibi* Maple Syrup **V GF H** 9.00

Overnight Oat and Chia Pudding with Fresh Berries and Toasted Coconut **V V+ DF GF H** 8.00

Miniature Vegetarian Egg White Frittatas **V DF GF H** 7.00

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

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

Seed to Sausage House Cured Ham and Tête à Papineau Cheese Croissant 10.00

Vegan Breakfast Sandwich with Just Egg, Plant Based Sausage, Arugula and Sriracha *Awazibi* Maple Aioli on Toasted English Muffin **V V+ DF H** 11.00

Fried Egg Sandwich with Crispy Bacon, *Cows Creamery* Applewood Smoked Cheddar and Heirloom Tomato Jam on Brioche Bun 10.00

Buckwheat Wild Blueberry Galette



Breakfast Buffet

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

CLASSIC 34

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**

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

Crispy Bacon **DF GF**

Seed to Sausage Cranberry Chicken Sausage **DF GF H**

Seasoned Yukon Gold Potato Hash
V V+ DF GF H

MORNING GLORY 35

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

Fresh Baked Muffins **V H**

Cruffins Stuffed with Lemon Crèmeux **V H**

Le Coprin Mushroom and Spinach Egg
Casserole with Tête à Papineau Cheese and
Homemade Ketchup **V GF H**

Crispy Bacon **DF GF**

Seed to Sausage Cranberry Chicken Sausage **DF GF H**

Awazibi Maple Glazed Croissant Perdu **V H**

Seasoned Yukon Gold Potato Hash
V V+ DF GF H

DAYBREAK 36

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

Natural Greek Yogurt Parfaits, Spiced Peach
Compote, Quinoa and *Awazibi* Maple Syrup
V GF H

Concha Sweet Buns **V H**

Migas - *Burnbrae Farms* Eggs Cooked with
Corn Tortillas, Black Beans, Diced Tomato,
Queso Fresco and Cilantro Plant Based Sausage
Crumble with Salsa Verde **V DF GF H**

Grilled Chorizo with Roasted Peppers and
Onions **DF GF**

SUNRISE 37

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

Burnbrae Farms Scrambled Eggs with *Cows
Creamery* Applewood Smoked Cheddar and
Fresh Herbs **V GF H**

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

Awazibi Maple Syrup Braised Pork Belly **DF GF**

Traditional Bannock Bread **V V+ H**

Cheese Board of Tête à Papineau, *Le Rebellion*
1837 Blue and *Fauxmagerie Zengarry* Vegan
Zesty Dill Cashew Cheese **V GF H**

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

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Migas



Plated Breakfast

Experience our exciting breakfast selections.

SCRAMBLED EGGS 34

Basil Melon Salad with Birch Syrup

V V+ DF GF H

By55 Noir N°1 Chocolate Banana Breakfast Loaf

V V+ DF GF H

European Danishes **V H**

Burnbrae Farms Feta and Spinach Scrambled Eggs served with Crispy Bacon, *Seed to Sausage* Cranberry Chicken Sausage, Fingerling Potato Hash with Kale, Farro, and Grape Tomato Salad

ROLLED OMELETTE 34

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

Orange Cranberry Upside Down Cake **V H**

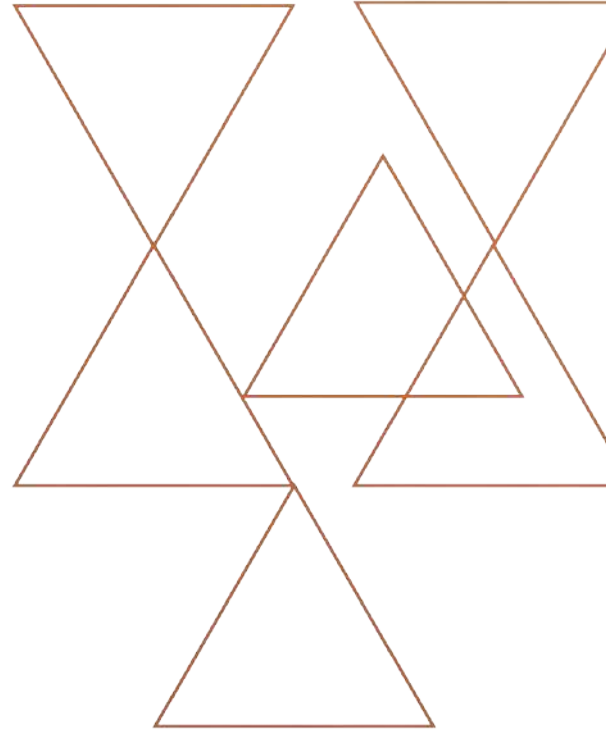
Charred Broccoli, Roasted Red Pepper and *St-Albert* Cheese Curd Rolled Omelette with Yukon Gold Potato Rosti, Seared Peameal Bacon and Grilled Asparagus **GF**

GREEN LIFE RISE 35

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

Buckwheat Wild Blueberry Galette **V H**

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



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

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Rolled Omelette



Refreshment Packages

HYDRATION 12

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

Coca-Cola® Soft Drinks

Montellier® Sparkling Water

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

COFFEE AND COOKIES 13

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

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

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

SWEET AND SALTY 14

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

Homemade Sea Salt and Cracked Pepper Kettle Chips **V V+ DF GF H**

Creamy Dill Dip **V GF H**

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

PAPA JACK POPCORN 16

INDIVIDUAL SERVINGS OF LOCALLY MADE PAPA JACK POPCORN

White Cheddar, Dill, and Butter Popcorn **V GF H**

Assorted Vintage *PoP Shoppe* Soda

HEALTHY HUNGER 16

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

Buckwheat Wild Blueberry Galette **V H**

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

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

LEMON LEMON 15

Lemon, Thyme, Black Pepper and Honey Yogurt Parfait **V GF H**

Lemon Meringue Tartelette **V H**

Lemon Olive Oil Cake, Lavender and Cassis Compote **V V+ DF GF**

Berry Lemonade **V V+ DF GF H**

MAVERICK'S DONUT COMPANY 14

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

Double Chocolate, Vanilla Sprinkle, and Vegan Cinnamon Sugar

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

BAKERY 14

By55 Noir N°1 Chocolate Brownie **V V+ DF GF H**

Banana Toffee Cupcakes **V H**

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

HIGH TEA 18

Cucumber and Herbed Cashew Cheese Finger Sandwich **V V+ DF GF H**

Avocado and *Upper Canada* Nosey Goat Cheese Smoked Salmon Puff **H**

Traditional Mini Scone with Mascarpone Cream **V H**

Assorted Macarons **V H**

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

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Lemon Cake “Fleur de Cassis”



Refreshments

SWEET

ORDER OF 10

Freshly Baked Cookies V H	47.00
Cruffins stuffed with Lemon Crèmeux V H	47.00
Gluten-Free Muffins V GF H	52.00
Croissants V H	47.00
Muffins V H	47.00
Breakfast Breads V H	47.00
Traditional Scones, Soft Butter, and Preserves V H	47.00
Bite-Size Brownies V V+ DF GF H	47.00
Lemon Meringue Tartelette V H	47.00
Banana Toffee Cupcakes V H	47.00
Whoopie Pies V H	50.00
Assorted Macarons V H	45.00
Biscotti V H	50.00

SNACK

ORDER OF 10

Homemade Sea Salt and Cracked Pepper Kettle Chip V V+ DF GF H with Creamy Dill Dip V GF H	75.00
<i>Papa Jack Popcorn</i> (Individual Serving of White Cheddar, Dill, and Butter) V GF H	65.00
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	47.00
<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
Pretzel Bites with <i>Lacelle Apiary</i> Honey Mustard V DF H	40.00
Ice Cream Bars and Sandwiches V H	65.00



Minimum order of 30 per item required or \$125.00 plus HST
labour charge will apply

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

DRINKS

<i>Coca-Cola</i> ® Soft Drinks	5.00
<i>Minute Maid</i> ® Fruit Juice	5.00
<i>Dasani</i> ® Bottled Water	5.00
<i>Montellier</i> ® Sparkling Water	5.00
<i>AHA</i> ® Flavoured Sparkling Water	5.00
<i>NORTH Water</i> ® - Canadian Glacier water in a reusable 100% aluminum bottle	6.50
Homemade Lemonade (20 Cups)	105.00
Mango-Berry Yogurt Smoothie (serves 20) V GF H	105.00
<i>Starbucks</i> ® Organic Coffee (20 cups)	105.00
<i>Teavana</i> ® Tea (20 cups)	105.00
All-Natural Blueberry, Orange and Sage Flavoured Water (20 cups)	80.00
By55 Noir N°1 Hot Chocolate (Marshmallows and Chocolate Shavings) (20 cups)	110.00

PARLIAMENT PERK BARISTA COFFEE BAR **\$1100.00**

Barista Style Coffee Bar Serving *Starbucks*® Cappuccinos, Espressos, and Lattes. Includes designated barista, 2 hours of service, with a maximum of 200 cups.

CAPITAL CHILL BARISTA COFFEE BAR **\$1100.00**

Barista Style Iced Beverage Bar Serving *Starbucks*® Iced Coffee and Iced Chai Lattes (chilled over ice with whipped cream, chocolate shavings and a variety of syrups). Includes designated barista, 2 hours of service, with a maximum of 200 cups.



Minimum order of 30 per item required or \$125.00 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 Dill 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, *Rogers Centre Ottawa General Manager*

Lunch Cold Buffet

PARKDALE 40

Green Salad with Spinach and Radicchio, Shaved Fennel, Dried Cranberry, Apple and Fresh Blueberries with Sweet Balsamic Vinaigrette **V V+ DF GF**

Horiatiki Salad with Tomato, Cucumber, Red Onion and Bell Peppers with Feta, Olives and Lemon Oregano Vinaigrette **V GF H**

Smoked Turkey Sandwich with Cranberry Mayo, Crisp Bacon, Provolone, Tomato and Spinach on Rye

Roast Beef Sandwich with Grilled Onion, Cheddar, Horseradish Aioli and Leaf Lettuce on Sourdough

Egg Salad Wrap with Cracked Black Pepper, Scallion, Dijon Mayo and Arugula **V DF H**

Sliced Fresh Fruit and Berries **V V+ DF GF H**

Tiger Brownies and Freshly Baked Cookies **V H**

CENTRETOWN 40

Melon and Radish Salad with Feta de La Moutonnière and Pickled Garnishes **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**

CLT - *Seed to Sausage* Capicola, Fontina Cheese, Tomato with Spinach and Basil Aioli on Brioche

Seared Mushroom, Caramelized Onion, and Wilted Arugula with Chimichurri Hummus on Artisan Ciabatta **V V+ H**

Pulled Blackened Chicken Wrap with Chipotle and a Smoked Paprika Sour Cream Cabbage Slaw **H**

Signature Sea Salt and Cracked Pepper Kettle Chips **V V+ DF GF H**

Creamy Dill Dip **V GF H**

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

Orange Cranberry Upside Down Cake **V H**

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

LANSDOWNE 40

20

Rotini Pasta Salad with Green Peas, Olives, Arugula Pesto and Parmesan **V GF H**

Roasted Squash Salad with Chopped Kale, Dried Cranberry and Apple, Toasted Pumpkinseeds and Herbed Vinaigrette **V V+ DF GF H**

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

Albacore Tuna Sub with Avocado Dijonnaise, Chopped Pickles and Arugula **DF H**

Za'atar Spiced Tofu Wrap with Sunflower Muhammara spread, Pickled Eggplant, Wilted Kale and Mint **V V+ DF H**

Banana Toffee Cupcakes **V H**

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

PRESTON 42

Panzanella Salad with Homemade Oregano Scented Croutons, Wedged Roma Tomato, Shaved Red Onion and Pearl Bocconcini in Raspberry Balsamic Vinaigrette **V GF**

Conchigliette Pasta Salad with Green Peas, Blistered Cherry Tomato, Crispy Pancetta, Shaved Grana Padano Cheese and Lemon Basil Vinaigrette

Hickory Smoked Salmon Roll with Green Leaf Lettuce, Pickled Red Onion, Dried Cranberry, and Herb Aioli on Brioche Milk Bun **H**

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

Vegan Egg Salad Wrap with Red Onion, Dill, and Grainy Mustard **V V+ DF H**

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

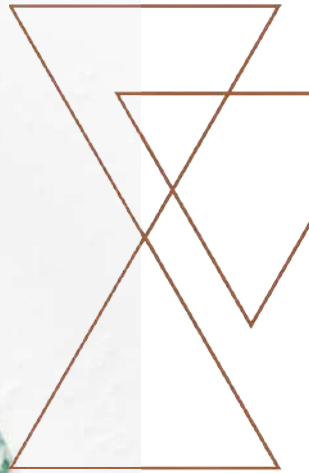
Cappuccino Tiramisu **V H**

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

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

25 person minimum for service or \$175.00 plus HST labour charge will apply

Butternut Squash Pappardelle



Lunch Hot Buffet

OH CANADA! 44

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, Cassonade Candied Pumpkin Seeds, and
Sour Cherry Vinaigrette **V V+ DF GF H**

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

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

Roasted Corn Succotash with Bean Medley,
Peppers and Fried Silken Tofu **V V+ DF GF H**

Chili Roasted Red Potatoes with Herbs
V V+ DF GF H

By55 *Noir N°1* Cacao Nib Ganache Brownies
V V+ DF GF H

Pudding Chomeur **V H**

WHOLESOME 44

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

Buddha Salad Platter: Mini Romaine, Eggs,
Roasted Corn, Cherry Tomatoes, Pesto
Marinated Tofu, and Apple Cider Vinaigrette
V DF GF

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

Pan-Roasted Lemon Garlic Chicken with
Tarragon and Feta de La Moutonnière over
Tomato and 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 Olive Oil Cake with Whipped Cream
Icing **V GF H**

AROUND THE WORLD 44

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

Egg Noodle and Red Cabbage Salad with
Edamame, Julienned Carrots, Toasted
Cashews, Sesame Seeds, Scallions, Mint and
Basil in a Ginger Sriracha Vinaigrette **V DF H**

Korean Style Boneless *Nadeau Farm* Chicken
Thighs with Spicy Cabbage and Scallion Slaw
DF GF H

Fogo Island Cod "Acqua Pazza" Braised in
Cherry Tomato, Fennel and Red Pepper finished
with *Aureus* Olive Oil **DF GF H**

Warm Moroccan Style Vegetable Couscous with
Chickpea **V V+ DF H**

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

Oat Milk Cardamom Panna Cotta with Lemon
Thyme Infused Strawberry **V V+ DF GF H**

INDO 44

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 DF 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**

Ras Malai Whoopie Pies **V H**

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

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DF Dairy Free **GF** Gluten Free

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Lunch Hot Buffet

THE FAIR 45

Roasted Young Potato Salad with Caramelized Onion, *Upper Canada* Nosey Goat Cheese and Dill **V GF H**

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

Mini Pork Sausage Banh Mi Sandwich

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

Seed to Sausage Jalapeño Smokie Sausage on a French Bakery Roll with Cabbage Slaw and Mustard Aioli

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

By55 *Noir N7* Cacao Nib Ganache Brownies **V V+ DF GF H**

Mini Churros with Dulce de Leche **V H**

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

THE MARKET 45

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

Roasted Curried Cauliflower Salad with Spinach, Olives, Raisins and Red Onion in Lemon Caper Aioli **V V+ DF GF H**

North Ridge Beef Brisket Shawarma Wrap with Tarator Sauce, Hummus and Pickles **DF H**

Pad Thai with Sautéed Vegetables and Fresh Cilantro **V V+ DF GF H**

Golden Palace Pork Egg Rolls

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

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

Classic *Awazibi* Maple Sugar Pie **V H**

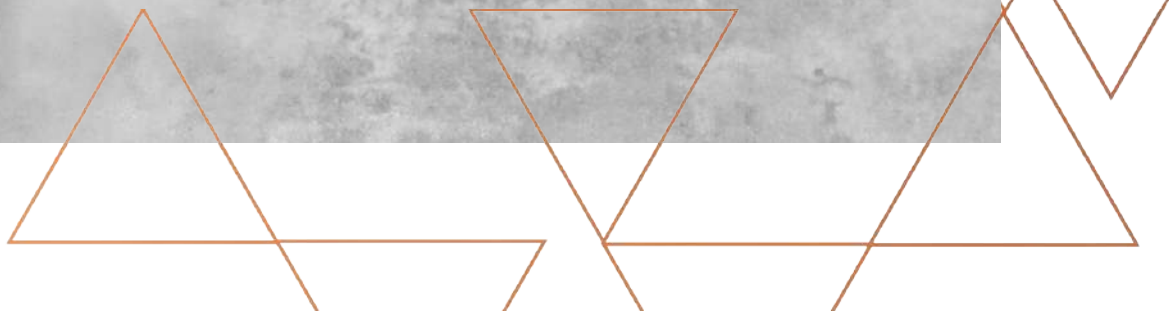


Lunch Buffet served with Iced Water, Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea

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

25 person minimum for service or \$175.00 plus HST labour charge will apply

Chickpeas & Ahi Tuna



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 H**

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

Carrot & Yogurt **V GF H**

Balsamic Braised Rainbow Carrot, Carrot Ginger Purée, Charred Scallion, Mint, Toasted Pumpkin Seeds and Cumin Lemon Yogurt Crème Fraiche

Green Beans & Tofu **V DF GF H**

Nicoise Style Mustard Pickled Green Bean, Kalamata Olive Purée, Dill Marinated Soft Tofu, Hard Boiled Egg and Artichoke Heart with Oregano Vinaigrette

Corn & Kale **V V+ DF GF**

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

ALTERNATIVE OFFERINGS

Butternut Squash Pappardelle **V H**

Le Coprin Mushroom, Roasted Brussel Sprouts and Sundried Tomato with Butternut Squash Coconut Cream Sauce

Root Vegetables Chili **V V+ DF GF H**

Plant Based Cilantro Chili with Smoked Tempeh, Pico de Gallo and Lime Coconut Yogurt Cream Fraiche

Wild Rice Risotto **V V+ DF GF H**

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

LUNCH MAINS

Butter Chicken **GF H** 48.00
Light Spicy Curry Oven Roast Chicken with *Ishina* Classic Sauce, Steam Cinnamon Basmati Rice and Green Lentil Dal (served with Buttered Naan Bread)

Orange Garlic Chicken **H** 48.00
Grilled Breast with Orange Garlic Chimichurri, Creamy Kale Orzo with Heirloom Carrots

Pot Pie Reinvented **H** 47.00
Spinach Braised Root Vegetable *Nadeau Farm* Chicken Stew, Sage Dust, Puff Pastry, and Glazed Baby Carrots

Turkey Moussaka Meatloaf **GF H** 48.00
Turkey Meatloaf with Oregano Bechamel, Eggplant Purée and Market Vegetables

Cavatelli Beef Stroganoff **H** 46.00
Braised Beef Tossed Cavatelli with Paprika and Sour Cream

Quinoa Salmon Cake **GF H** 50.00
Corn and Black Bean Succotash, Wild Rice and Caper Warm Fennel Peach Slaw

LUNCH DESSERTS

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

Lemon Tart **V H**

Raspberry Coulis

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

Strawberry Infused in Lemon Thyme Olive Oil

Pudding Chômeur **V H**

Traditional Maple Dessert served with Vanilla Anglaise

Cappuccino Tiramisu **V H**

Coffee Crèmeux, Whipped Mascarpone, Cocoa Light Sponge

Plated Lunch served with Iced Water, 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

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Tenderloin & Shrimp



Plated Dinner

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

DINNER APPETIZERS

Mushroom & Rice **V GF H**

Organic *Le Coprin* Mushroom Soup with Grilled Mini King, Puff Wild Rice and Sorrel Crème Fraiche

Parsnip & Fennel **V GF H**

Roasted Parsnip and Fennel Soup with Pickle Slaw, *Awazibi* Maple Ginger Carrot Puree and Roasted Pumpkin Seeds

Onion & Bread **V H**

Cream of Onion Soup with *Lacelle Apiary* Honey Caramelized Shallots, Charlevoix 1608 Cheese and *Nat's Bread Company* Focaccia

Cauliflower & Arugula **V GF**

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

Burrata & Tomato **V H**

Oven Roasted Tomatoes, Whipped Bella Casara Burrata, Dried Fig, Olive Oil Bread Panzella and Grilled Frisée

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

Chickpeas & Ahi Tuna **GF DF H**

Creamy Hummus, Grilled Lemon Tuna, *Lacelle* Honey Roasted Peach, Green Olives and Marinated Squash

DINNER MAINS

Nadeau Farm Chicken Thigh **GF H** 73.00

Nadeau Farm Chicken Spinach Buttered Sage Gnocchi with Apple Nectar Braised Chicken Thighs and Parsley Lemon PEI Cheddar Gremolata

Nadeau Farm Chicken Supreme **GF DF H** . 73.00

Mrs. McGarrigle's Mustard and *Lacelle Apiary* Honey Braised *Nadeau Farm* Chicken Supreme with Spinach Brown Rice and Market Vegetables

Fogo Island Sustainable Cod **GF H** 85.00

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

Jail Island Salmon **DF H** 82.00

Jail Island Atlantic Salmon Birch Syrup Glaze Salmon Pave, Citrus Squash Barley, Ginger Fish Broth and Market Vegetables

North Ridge Short Rib **GF DF** 85.00

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

Bison & Crab Cake **GF** 96.00

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

Beef & Shrimp **GF H** 92.00

Creamy Dill Shrimp Potato-Sotto, Chaga Dry Rubbed Alberta Beef Tenderloin and Market Vegetables

Pork Belly & Scallops **GF** 95.00

Awazibi Maple Cured Pork Belly and Blackened Diver Scallops with Cranberry Dust, Duo Purée of Vanilla Parsnip and Ginger Carrot with Oven Roasted Asparagus and Maple Jus

Continued >

Plated Dinner served with Iced Water, 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
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Plated Dinner

ALTERNATIVE OFFERINGS

Plant-Based Bolognese **V V+ DF GF**

Vodka Tomato Penne with Meatballs and Vegan Parmesan

Wild Mushroom Dusted Cauliflower

V V+ DF GF H

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

Vegan Tofu Masala **V V+ DF GF H**

Spinach Tofu Masala with Eggplant Dal, Cinnamon Basmati Rice and Papadam

Jägerschnitzel **V V+ DF GF H**

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

Plant-Based Meatloaf **V V+ DF GF H**

Lentils, Corn and Soy Plant-Based Meatloaf, Oven Roasted Tomato Coulis, Mustard Mashed Potato and Market Vegetables

DINNER DESSERTS

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

Apple Mille-Feuilles **V H**

Toffee Ginger Apple, Vanilla Crème Diplomate, and Cider Glaze

Carrot Cake **V GF H**

Carrot Cake with Cream Cheese Icing and Dulce de Leche Mousse

By55 Noir N°1 Pillow **V GF H**

By55 Noir N°1 Chocolate Mousse, Streusel Shortbread, and Cranberry Coulis

Lemon Cake "Fleur de Cassis" **V V+ DF GF H**

Light Lemon and Olive Oil Cake, Lavender Cassis Compote, and Crème Citron

By55 Lait N°2 Cacao Roll **V GF H**

Light Sponge Layered with BY55 Lait N°2 Chocolate Whipped Crèmeux and Raspberry Gel



Plated Dinner served with Iced Water, 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, *Rogers Centre Ottawa Executive Chef*

Dinner Buffet

THE ROCKCLIFFE 91

Charcuterie & Cheese

Pingue Prosciutto, Chorizo Sausage, *Seed to Sausage* Cured Ham and Saucisson Sec, *Cows Creamery* Applewood Smoked Cheddar, *Bella Casara* Burrata, and *Stonetown* Amazing Grey Goat Cheese, Assorted Crackers, Baguettes, and Pickled Garnishes **V**

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

Rosemary Roasted Parsnip, Onion and Lentil Salad with Fennel and Charred Cherry Tomato in Agave and Apple Vinaigrette **V V+ DF GF H**

Roasted Broccoli and Smoked Applewood Cheddar Soup with Crispy Shallot and Sunflower Seeds **V GF H**

Three Cheese Tortellini Primavera in a Roasted Cherry Tomato and Spinach Rosée Sauce **V H**

Chicken Supreme Saltimbocca with Prosciutto Chips, Shredded Avonlea Cheddar and Lemon Tarragon Velouté **GF**

Lamb Navarin - Braised Leg of Lamb in Red Wine with Pearl Onions, Confit New Potato, Roasted Carrot and Spring Peas **GF DF**

Roasted Corn with Bean Medley, Peppers and Fried Silken Tofu **V V+ DF GF H**

Lemon Meringue Tartelette **V H**

By55 Noir N°1 Cacao Nibs Ganache Brownie **V V+ DF GF H**

Sliced Fresh Fruit and Berries **V V+ DF GF H**

Rosemary Focaccia and Butter **V H**

THE BEECHWOOD 75

Charred Broccoli, Kale, Sunflower Seed Oat Crumble Salad, Feta Tofu and Tarragon Lemon Juice Vinaigrette **V V+ DF GF H**

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

Field Mixed Greens, Oven Roasted Cherry Tomato, Pickled Cucumber, Kalamata Olives with Lemon Garlic Vinaigrette **V V+ DF GF H**

Roasted Parsnip and Fennel Soup and Roasted Pumpkin Seeds **V GF H**

Nadeau Farm Chicken Breast Oven Roasted with Red Pepper Coulis **GF H**

Jail Island Salmon Medallion, Puttanesca Style with Lemon Gremolata **DF GF H**

Root Vegetable Chili - Plant-Based Cilantro Chili with Smoked Tempeh, Pico de Gallo and Lime Coconut Yogurt Cream Fraiche **V V+ DF GF H**

Olive Oil Basil Braised Market Vegetables **V V+ DF GF H**

Mini Crème Caramel **V GF H**

Cardamom Chocolate Mousse **V GF H**

Lemon Cake **V V+ DF GF H**

Bread Roll and Butter **V H**

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

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50 person minimum for service or \$225.00 plus HST labour charge will apply

crEATe Culinary Experience

A real Canadian experience in a private setting for your guests, friends, family or executives.

Experience an immersive, interactive dining event at crEATe Kitchen, Rogers Centre Ottawa's exclusive 18-seat private room. Our expert culinary team will work with you in advance to craft together a custom three-course menu. Perfect for those looking to learn culinary tips from professionals while enjoying a unique, hands-on dining experience.

Evenings only and based on availability.

\$100.00/PER PERSON

Wine pairings can be offered for an additional cost.

Minimum 10 guests | Maximum 20 guests



Delicate portions with copious flavour.

CHILLED HORS D'OEUVRES 45/DOZEN

Salmon Gravlax Tartare with Pickled Radish and Beet Gel **DF GF H**

Fauxgras Mushroom Brioche Toast with Saskatoon Compote **V H**

Whipped Gouda Cashew Cheese with Confit Tomato **V V+ DF GF H**

Lentil Creton in Phyllo with Soubise Crema and Gherkin **V V+ DF H**

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

Mini Beef Wellington with Pickled Mustard Seed **DF**

Mini Pâte En Croute with *Le Coprin* Mushroom Ketchup

Preserved Yellow Beet with Sundried Tomato *Upper Canada* Nosey Goat Cheese Tapenade **V GF H**

Pavlova Bite with Lemon Curd and Berry Gel **V GF H**

Classic Maple Sugar Pie **V H**

WARM HORS D'OEUVRES 45/DOZEN

Truffle Mac & Cheese Fritter **V H**

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

Za'atar Crusted Arancini with *Stonetown* Amazing Grey Goat Cheese and Chorizo **GF**

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

Kaarage Chicken with Wakame and Sesame Wafu Aioli **DF H**

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

Nadeau Farm Chicken Boudin with Cranberry Compote **GF H**

Acadian Sturgeon Brandade Puff **H**

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

By55 Noir N°1 Chocolate Profiteroles **V GF 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 \$175.00 plus HST applies.

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

Connect with new partners while
enjoying our compositions.

NETWORKING STATIONS 81

This package is all inclusive and features small plates.

PORTAGE

Fresh Vegetables and Antipasti-Crudité with Pickled Olives, Eggplant and Artichokes **V V+ DF GF H**

Red Pepper and Sunflower Seed Muhammara Dip
V V+ DF GF H

Herb Fingerling Potato and *Nadeau Farm* Chipotle Smoked Chicken Salad **GF H**

By55 Noir N°1 Chocolate Brownies **V V+ DF GF H**

CHAUDIÈRE

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

Fogo Island Cod “Acqua Pazza” - Braised in Cherry Tomato, Fennel and Red Pepper Finished with *Aureus* Olive Oil **DF GF H**

Diced Beet Salad, Olive Oil, Arugula, and Apple Cider Vinaigrette **V V+ DF GF H**

Oat Milk Cardamom Panna Cotta with Lemon Thyme Infused Strawberries **V V+ DF GF H**

CHAMPLAIN

Arugula Salad with Celeriac and Fennel Remoulade, Lemon Parsley Aioli and Chopped Cornichons
V V+ DF GF H

North Ridge Beef Smashed Slider with Applewood Smoked Cheddar and Bacon Whiskey Onion Jam

Cows Creamery PEI Avonlea Clothbound Cheddar, Tête à Papineau, Rebellion 1837 Blue Cheese, *Stonetown* Amazing Grey Goat Cheese, and Québec Le Cendre **V GF H**

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

Buckwheat and Wild Blueberry Galette **V H**

ALEXANDRA

Mac & Cheese Station with Smoked Applewood Cheddar Pesto Mornay and *King Cole* Duck Confit

Grilled Jamaican Jerk *Nadeau Farms* Chicken Thigh with Rice and Peas **DF GF H**

Awazibi Maple Sugar Pie **V H**

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

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50 person minimum for service or \$225.00 plus HST labour charge will apply

Networking Reception

Jägerschnitzel



Reception Package

MEET AND GREET 47

CHILLED HORS D'OEUVRES 2 PER PERSON

Lentil Creton in Phyllo with Soubise Crema and Gherkin **V V+ DF H**

Mini Beef Wellington with Pickled Mustard Seed **DF**

WARM HORS D'OEUVRES 2 PER PERSON

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

Truffle Mac & Cheese Fritter **V H**

FRESH MARKET VEGETABLES

Selection of Rainbow Carrots, Radishes, Cauliflower, Cucumber, Zucchini, Green Beans, Grape Tomatoes with Red Beet and Sesame Hummus

V V+ DF GF H

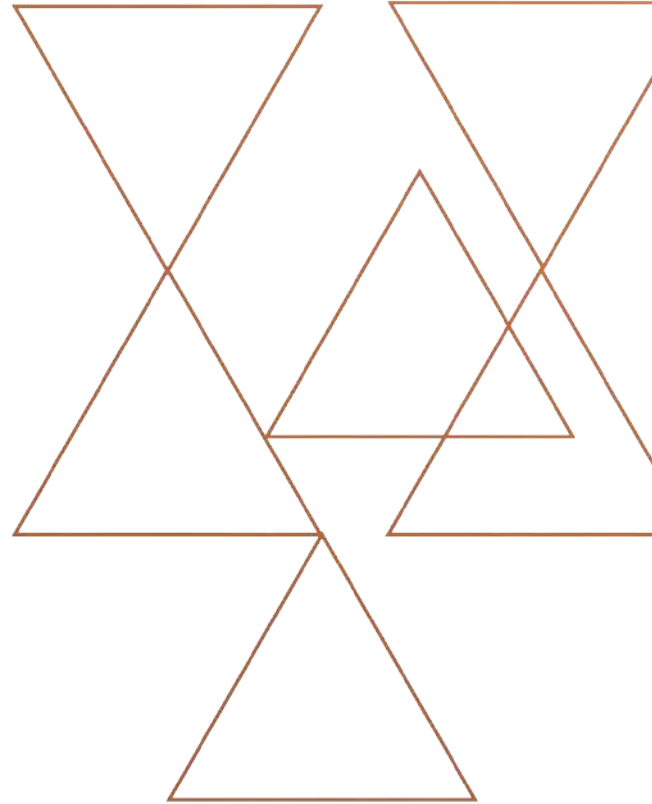
CANADIAN CHEESE BOARD

Cows Creamery PEI Avonlea Clothbound Cheddar, Tête à Papineau, Le Rebellion 1837 Blue Cheese, The Stonetown Amazing Grey Goat Cheese, Charlevoix 1608 Cheese, and *Fauxmagerie Zengarry* Cashew Cheese **V H**

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

SLICED FRESH FRUIT

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



25 person minimum for service or \$ 175.00 plus HST labour charge will apply

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

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

Reception

STATIONS À LA CARTE

INTERMEZZO ANTIPASTI 20/GUEST

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

Cows Creamery Applewood Smoked Cheddar, *Bella Casara* Burrata and *Stonetown* Amazing Grey Goat Cheese **V GF H**

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

Assorted Crackers, Baguettes and Puff Cheddar Twists **V H**

CANADIAN CHEESE BOARD 20/GUEST

Cows Creamery PEI Avonlea Clothbound Cheddar, Tête à Papineau, Le Rebellion 1837 Blue Cheese, *Stonetown* Amazing Grey Goat Cheese, Charlevoix 1608 Cheese, and *Fauxmaçerie Zengarry* Cashew Cheese **V H**

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

FRESH MARKET VEGETABLES 10/GUEST

Selection of Rainbow Carrots, Radishes, Cauliflower, Cucumber, Zucchini, Green Beans, Grape Tomatoes with Red Beet and Sesame Hummus **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 14/GUEST

Rebellion 1837 Blue Cheese and Spinach **V GF H**

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

HOT SMOKED SALMON 14/GUEST

Cured and Slow-Cooked Salmon with Pickled Red Onion, *Mrs. McGarrigle's* Mustard and Crackers **DF H**

SUSHI 20/GUEST

Assorted Sushi Rolls with Wasabi, Wakame Salad and Sriracha Aioli **DF**

(4 pieces per person)

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

DF Dairy Free **GF** Gluten Free

25 person minimum for service or \$175.00 plus HST labour charge will apply

Action Stations

GRILL 18/GUEST

North Ridge Beef Smashed Sliders, Sautéed Onions, Charlevoix 1608 Cheese and Chipotle Aioli **H**

Grilled Jamaican Jerk *Nadeau Farms* Chicken Thigh with Rice and Peas **DF GF H**

SHAWARMA 19/GUEST

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

Seven Spice Quinoa Salad, Crispy Falafel and Tarator Sauce **V V+ DF GF H**

PAELLA 20/GUEST

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

POLENTA 18/GUEST

Creamy Garlic Herb Polenta Topped with Braised *North Ridge* Short Rib, Shaved *Stonetown* Amazing Grey Cheese, Toasted Hazelnuts and Gremolata **GF H**

BLUE MUSSELS 17/GUEST

Steamed PEI Blue Mussels, White Wine, Garlic, Shallot, Tomato, Parsley and Dill with Sea Salt and Cracked Black Pepper Kettle Chips **GF**

DUMPLING+ 17/GUEST

Pan Seared Chicken Dumplings and *Awazibi* Maple Hoisin Glaze (2 per person) **DF**

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

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

DF Dairy Free **GF** Gluten Free

50 person minimum for service or \$175.00 plus HST labour charge will apply

STEAMED BAO 17/GUEST

Sweet BBQ Plant-Based Bao with Spicy Pickled Carrot, and Grilled Scallions **V V+ H**

Sticky Pork Belly Bao with Spicy Pickled Carrot, Fresh Cilantro and Chopped Cashews

SEAFOOD 18/GUEST

Pan Seared Digby Scallops with *Awazibi* Maple Corn Succotash and Cranberry Dust **DF GF H**

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

INTERACTIVE GRAZING STATION 21/GUEST

This package is all inclusive and features small plates.

Seeds to Sausage Charcuterie **DF GF**

Beet Tartar **V V+ DF GF H**

Selection of Canadian Cheeses **V GF H**

Fauxmagerie Zengarry Cashew Cheese **V V+ DF GF H**

Fogo Island Pink Shrimp Ceviche **DF GF H**

Sea Salt and Cracked Black Pepper Kettle Chips **V V+ DF GF H**

Papa Jack Pop Corn **V V+ DF GF H**

Truffle Hummus **V V+ DF GF H**

Nat's Bread Company Focaccia Bread **V V+ DF H**

Pickled Root Vegetables **V V+ DF GF H**

Warm Marinated Olives **V V+ DF GF H**

Le Coprin Mushroom Conserva **V V+ DF GF H**

Mrs. McGarrigle's Mustard **V V+ DF GF H**

ROLLED ICE CREAM 15/GUEST

Rolled Coco Nib By55 Lait N°2 Ice Cream with Saskatoon Berry Coulis, Toasted Marshmallow and Pocky Stick **V H**

Dragon Fruit and Pineapple Lemon Ginger Salad Shot **V V+ DF GF H**

COTTON CANDY SURPRISE 15/GUEST

By55 Noir N°1 Truffle Pop Wrapped in Cotton Candy **V GF H**

Lemon and Olive Oil Cake with Lavender Cassis Compote, and Crème Citron **V V+ DF GF H**

Beverage Menu

HOST BAR

Domestic Beer – <i>Coors Light, Blue Moon Belgian White</i>	9.25
Imported Beer – <i>Heineken, Peroni</i>	10.00
Local Craft Beer – <i>Broadhead Brewing Company</i> - 473 ml 	11.25
<i>Dunrobin Distilleries</i> Raspberry Black Tea Vodka Soda - 355ml 	10.00
<i>Clever</i> , Premium Mocktail 0% - 355ml	10.00
House Wine - 5oz	11.00
Standard Liquor	10.25
Deluxe Liquor – <i>Dunrobin Distilleries</i> Artisanal Spirits 	12.25
Liqueurs	11.00
Cocktails	13.25
Signature Cocktails.....	15.75
Mocktails.....	8.00
Non-Alcoholic	
<i>Coca-Cola® Soft Drinks, Fruit Juice, Dasani® Bottled Water, Montellier® Sparkling Water</i>	5.00
Non-Alcoholic Beer Heineken 0.0%.....	9.25

Host bar prices are subject to 13% HST and 18% administrative charge. If the net consumption does not exceed \$500.00/bar for up to 4 hours, a labour charge of \$250.00/bar plus 13% HST will be applicable

NON-HOSTED 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.*

Bar Enhancements

SIGNATURE CRAFT COCKTAILS

\$15.75 / COCKTAIL

Craft cocktails elevate the drinking experience with meticulous attention to detail and quality ingredients. Featuring unique, refreshing flavor combinations, incorporating housemade crafted syrups, bitters, and infusions.

Available on a *host* basis only. Request information about cocktail options with your Event Services Manager.

INTERACTIVE COCKTAIL STATION FEATURING DUNROBIN DISTILLERIES EARL GREY GIN

\$15.75 / COCKTAIL

Is a stylish and whimsical addition to your event featuring Dunrobin Earl Grey Gin Cocktails infused with flavored smoke.

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

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

Bar Enhancement prices are subject to 13% HST and 18% administrative charge.



● Organic v+ Vegan

Wine List

White / Rosé

CANADIAN

● v+ Pelee Island Sauvignon Blanc VQA	Pelee Island, Ontario	49.00
● v+ Pelee Island Lighthouse Riesling VQA	Pelee Island, Ontario	52.00
● v+ Lola Cabernet Franc Rosé VQA	Pelee Island, Ontario	56.00
Henry of Pelham Pinot Grigio VQA	Niagara, Ontario	58.00

INTERNATIONAL

Folonari Pinot Grigio	Veneto, Italy	51.00
Aveleda Fonte Vinho Verde	Vinho Verde, Portugal	53.00
Three Thieves Chardonnay	California, USA	60.00
Bread & Butter Sauvignon Blanc	California, USA	69.00

Red

CANADIAN

Pelee Island Cabernet Franc / Sauvignon VQA	Pelee Island, Ontario	49.00
● v+ Pelee Island Shiraz VQA	Pelee Island, Ontario	52.00
● v+ Lola Merlot VQA	Pelee Island, Ontario	56.00
Henry of Pelham Baco Noir VQA	Niagara, Ontario	58.00

INTERNATIONAL

Folonari Valpolicella	Veneto, Italy	51.00
Aveleda Lisboa Red	Vinho Verde, Portugal	53.00
Three Thieves Cabernet Sauvignon	California, USA	60.00
Bread & Butter Pinot Noir	California, USA	72.00

Sparkling Wine & Prosecco

Pelee Secco	Pelee Island, Ontario	54.00
Folonari Prosecco	Veneto, Italy	61.00

Non-Alcoholic Wine

v+ Smoky Bay Chardonnay 0%	Merbein, Australia	49.00
v+ Smoky Bay Shiraz 0%	Merbein, Australia	49.00

If the net consumption does not exceed \$500.00 for passed wine service a labour charge of \$250.00/bartender plus 13% HST will be applicable.

Beverage Partners Menu Pairings



Pelee Island Shiraz

Plated Lunch - Cavatelli Beef Stroganoff ([Page 25](#))

Pelee Island Sauvignon Blanc

Plated Dinner - Nadeau Farm Chicken Thigh ([Page 27](#))

Lola Cabernet Franc Rose

Plated Dinner - Chickpeas & Ahi Tuna ([Page 27](#))

Pelee Secco

Dinner Buffet - The Beachwood ([Page 30](#))

Lighthouse Riesling

Reception Hors D'oeuvres - Roasted Tiger Shrimp with Wasabi Cocktail Sauce ([Page 32](#))



Blueberry Blonde

Plated Lunch - Quinoa Salmon Cake ([Page 25](#))

Amber Ale

Plated Dinner - North Ridge Short Rib ([Page 27](#))

Light Lager

Dinner Buffet - Roasted Corn with Bean Medley, Peppers and Fried Silken Tofu ([Page 30](#))

New England IPA

Dinner Buffet - Jail Island Salmon Medallion, Puttanesca Style with Lemon Gremolata ([Page 30](#))

Dandurand.

Aveleda Fonte Vinho Verde & Aveleda Lisboa Red

Hot Lunch Buffet - Oh Canada! ([Page 22](#))

Three Thieves Cabernet Sauvignon & Three Thieves Chardonnay

Hot Lunch Buffet - The Fair ([Page 23](#))

Folonari Valpolicella and Folonari Pinot Grigio

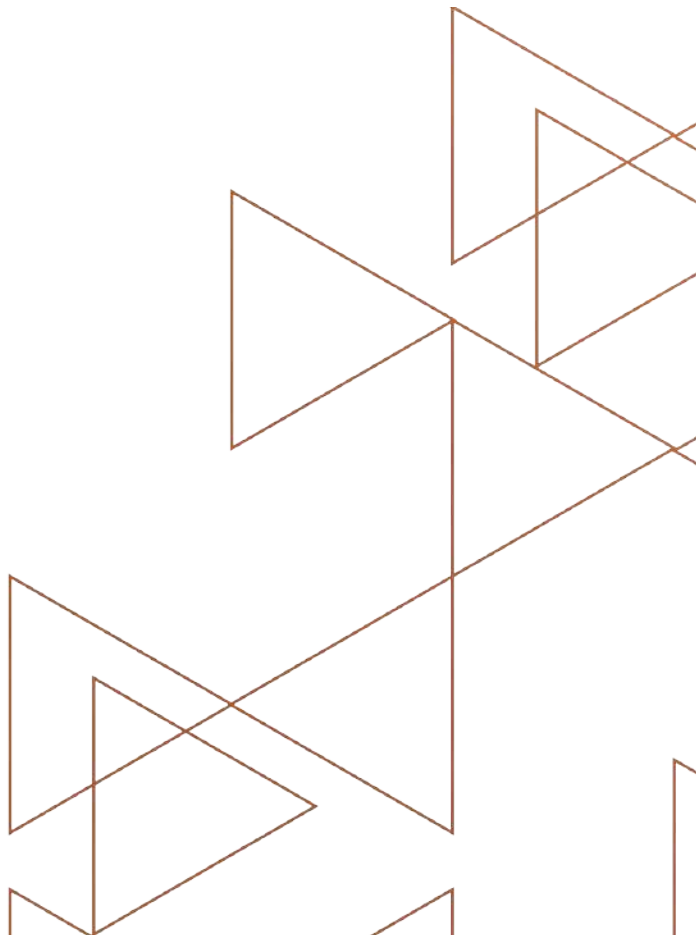
Dinner Buffet - The Rockcliffe ([Page 30](#))

Folonari Prosecco

Reception - Stations à la Carte - Deviled Eggs ([Page 36](#))

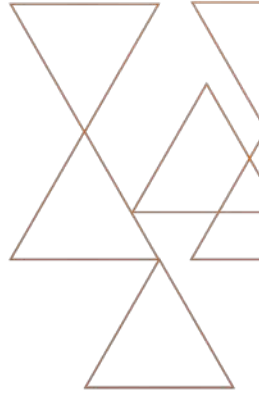
Bread & Butter Pinot Noir & Bread & Butter Sauvignon Blanc

Action Stations - Paella Station ([Page 37](#))



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 Rogers Centre Ottawa. 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 Rogers Centre Ottawa Alcohol Beverage Policy.
- Food and Beverage specifications must be received in writing 45 days prior to the event.
- Upon receipt of specifications, your Rogers Centre Ottawa 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 Rogers Centre with Confirmation of Event Specifications
- 14 Days Estimated Food and Beverage Cost
- 6 Business Days Final Guarantee of the Number of Guests Attending





 **ROGERS** Centre
Ottawa

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