



Centre **Shaw** Centre

2024

Holiday

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.



LOCAL FRESH INGREDIENTS MATTER

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.

FESTIVE BUFFET DINNER PACKAGE

\$90.00/guest

HORS D'ŒUVRES

(3 PIECES PER GUEST)

CHILLED

Miniature Vegan Wellington V V+ DF H

Pomegranate Seed Crab Tostada DF GF H

WARM

Artichoke Heart and Oregano Tofu Feta Fritter V V+ DF H

Za'Atar Lamb Croquette GF

DINNER BUFFET

CHILLED

Pearl Couscous Salad with Lemon Arugula Pesto, Sundried Tomato, Grilled Broccoli, Kalamata Olives, and Roasted Corn V V+ DF H

Shaved Radicchio and Brussel Sprout Salad with Dried Apples, Fauxmagerie Cumin Gouda, and Raspberry Vinaigrette V V+ DF GF H

Le Coprin Mushroom and Shaved Avonlea Aged Cheddar Savory Galette V H

Charcuterie and Cheese - Pingu Prosciutto, Smoked Capicola Ham, Seed to Sausage Cured Ham and Saucisson Sec, Cows Creamery Applewood Smoked Cheddar, Balsamic Marinated Bella Casara Burrata, and Upper Canada Cheese Company Nosey Goat Cheese, Apple and Raspberry Chutney, Assorted Crackers, Crostini, and Pickled Garnishes

WARM

Warm Cranberry and Thyme Pulled Bread with Whipped Butter V H

Curry Cauliflower Soup with Cranberry Dust Crouton V V+ DF GF H

Brined Turkey Breast and Pulled Confit Thigh Roulade, Pumpkinseed and Cranberry Stuffing with Classic Gravy, and Spicy Orange Cranberry Sauce DF H

Chef Attended Carved Herbed Olive Oil Poached Beef Rib Eye with Mrs. McGarrigle's Mustard Chimichurri

Awazibi Maple Caramelized Onion Ratatouille V V+ DF GF H

Butternut Squash and Wild Rice Casserole V V+ DF GF H

Yukon and Yam Potato Mash with Rosemary Brown Butter V GF H

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

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

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

DESSERTS

Orange Cranberry Spice Cake V GF H

Panettone Tiramisu V H

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

Awazibi Maple Pudding Chômeur, Brandy Sauce V GF

Awazibi Maple Tartelette V H

Mini Cranberry Pillow V GF H

LATE NIGHT ENHANCEMENT

Turkey and Charlevoix 1608 Tartiflette Pan H

\$400.00/
per order of 40

Poutine Station

Crisp Wedge Fries and St-Albert Cheese Curds V GF H

\$14.00/guest

Traditional Gravy

Mushroom Gravy V V+ DF GF

Served with Starbucks® Organic Coffee, Decaffeinated and Teavana® Tea.

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



FESTIVE PLATED DINNER PACKAGE

\$90.00/guest

HORS D'ŒUVRES

(3 PIECES PER GUEST)

CHILLED

Miniature Vegan Wellington V V+ DF H

Pomegranate Seed Crab Tostada DF GF H

WARM

Artichoke Heart and Oregano Tofu Feta Fritter V V+ DF H

Za'Atar Lamb Croquette GF

APPETIZER

Curry Cauliflower Soup V V+ DF GF H

Cranberry Dust Crouton

LATE NIGHT ENHANCEMENT

Turkey and Charlevoix 1608 Tartiflette Pan H

\$400.00/
per order of 40

Poutine Station

Crisp Wedge Fries and St-Albert Cheese Curds V GF H

\$14.00/guest

Traditional Gravy

Mushroom Gravy V V+ DF GF

Served with Starbucks® Organic Coffee, Decaffeinated and Teavana® Tea.

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

MAIN

Brined Turkey Breast and Pulled Confit Thigh Roulade H

Pumpkinseed and Cranberry Stuffing with Classic Gravy, Yukon and Yam Potato Mash with Rosemary Brown Butter and Oven Roasted Brussel Sprouts

ALTERNATIVE OPTIONS

Plant Based Herb Crusted "Beef" Wellington V V+ DF GF H

Yukon Potato and Olive Oil Purée, Root Vegetable Ratatouille, and Roasted Mushroom Gravy

DESSERT

BY55 Noir N°1 Pillow V GF H

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



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

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

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

A LA CARTE FESTIVE PLATED DINNER

APPETIZER

Curry Cauliflower Soup V V+ DF GF H
Cranberry Dust Crouton

Shaved Radicchio and Brussel Sprout Salad V V+ DF GF H
Dried Apple, *Fauxmagerie* Cumin Gouda, and Raspberry Vinaigrette

Charred Broccoli Caesar V GF H
Tempeh Bacon, Napa Cabbage, Parmesan Cheese, Oat Crumble and Garlic Vinaigrette

Pearl Couscous Salad V V+ DF H
Lemon Arugula Pesto, Sundried Tomato, Grilled Broccoli, Kalamata Olives, and Roasted Corn

DESSERT

Apple Crème Brûlée Verrine V GF H
Toffee Apple, Vanilla Crème Brûlée and Crunchy Nougatine

Carrot Ginger V GF H
Carrot Cake with Whipped Mascarpone Icing and Dulce de Leche Mousse

Lemon Cake "Bille de Cassis" V V+ DF GF H
Light Lemon and Olive Oil Cake, Cassis Compote and Chestnut Cream

BY55 Lait N°2 Log Roll V H
Light Sponge Layered with By55 Lait N°2 Chocolate Whipped Crèmeux and Raspberry Gel



MAIN

Brined Turkey Breast and Pulled Confit Thigh Roulade H \$80.00
Pumpkinseed and Cranberry Stuffing with Classic Gravy, Yukon and Yam Potato Mash with Rosemary Brown Butter and Oven Roasted Brussel Sprouts

Herbed Olive Oil Poached Beef Rib Eye GF \$88.00
Mrs. McGarrigle's Mustard Chimichurri, Yukon Potato Purée, and Root Vegetable Ratatouille

Rosemary Cranberry Marinated Chicken Supreme DF H \$75.00
Candied Orange Bread Pudding Pavé and Root Vegetable Ratatouille

ALTERNATIVE OPTIONS

Plant Based Herb Crusted "Beef" Wellington V V+ DF GF H
Yukon Potato and Olive Oil Purée, Root Vegetable Ratatouille, and Roasted Mushroom Gravy

Jägerschnitzel V V+ DF GF H
Crispy Breaded Vegan Steak with Creamy Mushroom Sauce, Roasted Fingerling Potatoes, and Seasonal Vegetables

LATE NIGHT ENHANCEMENT

Turkey and Charlevoix 1608 Tartiflette Pan H \$400.00/
per order of 40

Poutine Station \$14.00/guest
Crisp Wedge Fries and *St-Albert* Cheese Curds V GF H
Traditional Gravy
Mushroom Gravy V V+ DF GF

Served with Starbucks® Organic Coffee, Decaffeinated and Teavana® Tea.
40 person minimum for service or \$150.00 plus HST labour charge will apply

BEVERAGES

HOST BAR

Domestic Beer – Molson Canadian, Coors Light		\$9.00
Imported Beer – Heineken, Sol		\$9.75
Local Craft Beer – Broadhead Brewing Company - 473ml		\$11.00
Dunrobin Distilleries Raspberry Black Tea Vodka Soda - 355 ml		\$9.75
House Wine - 5oz		\$10.75
Liquor		\$10.00
Deluxe Liquor - Dunrobin Distilleries Artisanal Spirits		\$12.00
Liqueurs		\$10.75
Cocktails		\$13.00
Signature/Deluxe Cocktails		\$15.25
Non Alcoholic		\$5.00
<i>Coca-Cola® Soft Drinks, Fruit Juice, Dasani® Bottled Water, Montellier® Sparkling Water</i>		

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

HOLIDAY COCKTAIL

Ho Ho Cranberry Gin Cocktail – Dunrobin Gin, cranberry syrup, lemon and soda creates a light, refreshing cocktail, perfect for your holiday festivities. Garnished with dried hibiscus flower and lime wheel.	\$15.25
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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.



WINE LIST

● Organic ● Certified Sustainable ● Biodynamic v+ Vegan

WHITE

CANADIAN

● **PELEE ISLAND SAUVIGNON BLANC** VQA
Pelee Island, Ontario \$48.00

● **LIGHTHOUSE RIESLING** VQA
Pelee Island, Ontario \$51.00

HENRY OF PELHAM PINOT GRIGIO VQA
Niagara, Ontario \$57.00

v+ ● **VINEDRESSERS CHARDONNAY** VQA
South Islands, Ontario \$63.00

RED

CANADIAN

v+ ● **PELEE ISLAND CABERNET FRANC / SAUVIGNON** VQA
Pelee Island, Ontario \$48.00

v+ ● **PELEE ISLAND SHIRAZ**
Pelee Island, Ontario \$51.00

HENRY OF PELHAM BACO NOIR VQA
Niagara, Ontario \$57.00

v+ ● **VINEDRESSERS MERITAGE** VQA
South Islands, Ontario \$70.00



INTERNATIONAL

FOLONARI PINOT GRIGIO
Veneto, Italy \$50.00

v+ ● **LAS MULAS SAUVIGNON BLANC RESERVA ORGANIC**
Central Valley, Chile \$58.00

● **M. CHAPOUTIER BELLERUCHE GRENACHE BLANC**
Côtes du Rhône, France \$62.00

VILLA MARIA CHARDONNAY
East Coast, New Zealand \$69.00

INTERNATIONAL

FOLONARI VALPOLICELLA
Veneto, Italy \$50.00

v+ ● **LAS MULAS CABERNET SAUVIGNON RESERVA ORGANIC**
Central Valley, Chile \$58.00

M. CHAPOUTIER BELLERUCHE ROUGE
Côtes du Rhône, France \$62.00

FRESCOBALDI CHIANTI NIPOZZANO RISERVA DOCG
Tuscany, Italy \$71.00

SPARKLING WINE & PROSECCO

v+ ● **PELEE SECCO** Pelee Island, Ontario \$53.00

SANTA MARGHERITA BRUT PROSECCO SUPERIOR DI VALDOBBIADENE Veneto, Italy \$74.00

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

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 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.

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.

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| • <i>New Years Day – January 1st</i> | • <i>Civic Holiday – First Monday in August</i> |
| • <i>Family Day – Third Monday in February</i> | • <i>Labour Day – First Monday in September</i> |
| • <i>Good Friday – Friday before Easter Sunday</i> | • <i>Thanksgiving Day – Second Monday in October</i> |
| • <i>Easter Monday – Monday after Easter Sunday</i> | • <i>Remembrance Day – November 11th</i> |
| • <i>Victoria Day – Monday before May 25th</i> | • <i>Christmas Day – December 25th</i> |
| • <i>Canada Day – July 1st</i> | • <i>Boxing Day – December 26th</i> |



GENERAL INFORMATION

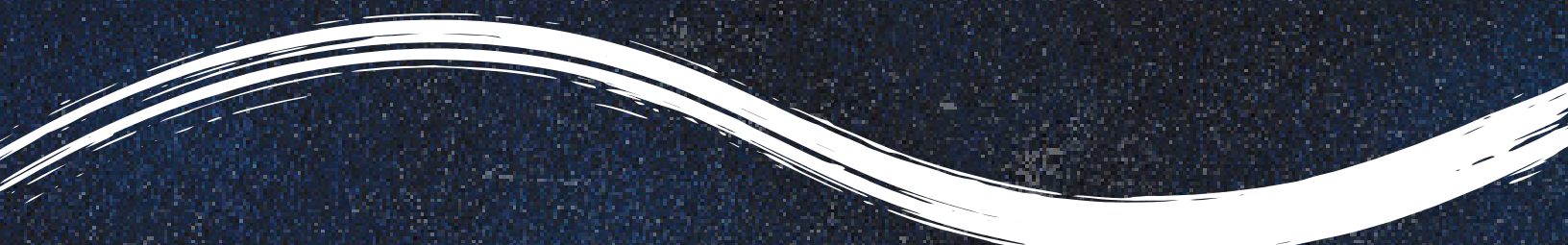


PAYMENT POLICY FOR FOOD AND BEVERAGE EVENTS

- 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 and Preliminary Dietary List Due
6 Business Days	Final Guarantee of the Number of Guests Attending and Final Dietary List Due



Shaw) Centre

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