



 **ROGERS** Centre
Ottawa

2025

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 Rogers Centre Ottawa.

FESTIVE BUFFET DINNER PACKAGE

\$92.00/guest

HORS D'ŒUVRES

(3 PIECES PER GUEST)

CHILLED

Herbed Cashew Cheese Zucchini Roll with Olive Tapenade V V+ DF GF H

Cranberry Pâte en Croûte with *Le Coprin* Mushroom Ketchup

WARM

Salmon Cakes with Lemon Sriracha Aioli GF H

Gochujang Glazed Plant-Based Meatball with Sesame Cabbage Slaw V V+ DF GF H

DINNER BUFFET

CHILLED

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

Miso Nappa Cabbage Salad with Radish, Fennel, Parsley, Chive & Toasted Sesame, Tamari Vinaigrette V V+ DF GF H

Platter of Marinated *Le Coprin* Mushroom and Grilled Artichoke with Shaved Avonlea Aged Cheddar V H

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 and Grainy Mustard V V+ DF GF H

Assorted Crackers, Baguettes and Crostinis V H

WARM

Slow-Roasted Turkey Breast and Confit Thigh Roulade, Pumpkinseed and Dry Fruit Stuffing with Classic Gravy and Spiced Orange Cranberry Sauce H

Chef Attended - Carved Herbed Crust Sirloin of Beef with Mrs. McGarrigle's Mustard Chimichurri DF GF

Awazibi Maple Glazed Root Vegetable Medley V+ DF GF H

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

Plant-Based Cranberry Tourtière with Fruit Ketchup V V+ DF H

SOUP STATION

Traditional Three Sister Soup with Heirloom Beans and Corn V V+ DF GF H

Warm Cranberry Dust Milk Bread with Truffle Butter V H

DESSERTS

Raspberry Pillow V GF H

Lemon Cheesecake V GF H

Saskatoon Berry Tiramisu V

Coconut Snowballs V V+ DF GF H

Pecan Tartelette V H

Brandy-Soaked Spiced Fruitcake GF

Apple Tartelette with Spice Crumble V H

Pavlova with Winter Fruit V H

LATE NIGHT ENHANCEMENT

Caramelized Apple and Turkey Croque Monsieur H
(GF available upon request)

\$80.00/
per order of 10

Golden Palace Eggroll with Plum Sauce

\$80.00/
per order of 10

Beef Smash Slider with Caramelized Onions H

\$80.00/
per order of 10

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

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

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

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

FESTIVE PLATED DINNER PACKAGE

\$92.00/guest

HORS D'ŒUVRES

(3 PIECES PER GUEST)

CHILLED

Herbed Cashew Cheese Zucchini Roll with Olive Tapenade **V V+ DF GF H**

Cranberry Pâte en Croûte with *Le Coprin* Mushroom Ketchup

WARM

Salmon Cakes with Lemon Sriracha Aioli **GF H**

Gochujang Glazed Plant-Based Meatball with Sesame Cabbage Slaw **V V+ DF GF H**

APPETIZER

Traditional Three Sister Soup with Heirloom Beans and Corn **V V+ DF GF H**

LATE NIGHT ENHANCEMENT

Caramelized Apple and Turkey Croque Monsieur **H**
(GF available upon request)

\$80.00/
per order of 10

Golden Palace Eggroll with Plum Sauce

\$80.00/
per order of 10

Beef Smash Slider with Caramelized Onions **H**

\$80.00/
per order of 10

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

MAIN

Slow Roasted Turkey Roulade **H**

Slow Roasted Turkey Roulade, Pumpkinseed & Dry Fruit Stuffing, Classic Gravy, Oven-Roasted Brussels Sprout, Yam and Yukon Mashed Potato with Rosemary Brown Butter

ALTERNATIVE OPTIONS

Plant-Based Cranberry Tourtière **V V+ DF H**

Plant-Based Cranberry Tourtière with Fruit Ketchup

DESSERT

Sticky Pommes Toffee Pudding **V GF**

Rich Date Sponge with Apple Brandy, Salted Caramel Sauce and Caramel Chantilly



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

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

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

A LA CARTE FESTIVE

3 COURSE PLATED DINNER

APPETIZER *Select One

Traditional Three Sister Soup with Heirloom Beans and Corn **V V+ DF GF H**

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

Miso Nappa Cabbage Salad with Radish, Fennel, Parsley, Chive and Toasted Sesame with Tamari Vinaigrette **V V+ DF GF H**

Chive and Citrus-Scented Farro, Dehydrated Blueberries and Cranberries, Shaved Radicchio, Crumbled Feta, and Lemon Herb Vinaigrette **V H**

MAIN *Select One

Slow Roasted Turkey Roulade **H** **\$83.00**

Slow Roasted Turkey Roulade, Pumpkinseed and Dry Fruit Stuffing, Classic Gravy, Oven Roast Brussels Sprout, Yam and Yukon Mashed Potato with Rosemary Brown Butter

North Ridge Short Rib **DF GF H** **\$85.00**

North Ridge Braised Beef Short Rib with Baby Carrot, Crushed Potato, Wild Mushroom, and Herb Demiglace

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

ALTERNATIVE OPTIONS

Plant-Based Cranberry Tourtière **V V+ DF H**

Individual Plant-Based Cranberry Tourtière with Fruit Ketchup and Oven-Roasted Root Vegetables

DESSERT *Select One

Sticky Pommes Toffee Pudding **V GF**

Rich Date Sponge with Apple Brandy, Salted Caramel Sauce and Caramel Chantilly

Gâteau Mocha **V GF H**

Rich Vanilla Sponge Layered with Espresso-Infused Buttercream and By55 Noir N°1 Ganache

Entremet Coco-Fraise **V V+ DF GF H**

Coconut Mousse with Strawberry, Vanilla Biscuit and Coulis

LATE NIGHT ENHANCEMENT

Caramelized Apple and Turkey Croque Monsieur **H** **\$80.00/**
(GF available upon request) **per order of 10**

Golden Palace Eggroll with Plum Sauce **\$80.00/**
per order of 10

Beef Smash Slider with Caramelized Onions **H** **\$80.00/**
per order of 10

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



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

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

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

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

BEVERAGES

HOST BAR

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

HOLIDAY COCKTAIL

Gingerbread Mud Slide – Top Shelf Vodka, Coffee Liqueur, Gingerbread Syrup, Milk, Cinnamon Sugar Rim and garnished with a Gingerbread cookie.	\$15.75
Winter Solstice Spice – Lamb's Spiced Rum, Blue Curacao, Orange Juice, Maple Syrup, Bitters and garnished with a Cinnamon Stick and Orange Peel	\$15.75

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

WINE LIST

WHITE/ROSÉ

CANADIAN

PELEE ISLAND SAUVIGNON BLANC VQA
Peelee Island, Ontario \$49.00

LIGHTHOUSE RIESLING VQA
Peelee Island, Ontario \$52.00

LOLA CABERNET FRANC ROSÉ VQA
Peelee Island, Ontario \$56.00

HENRY OF PELHAM PINOT GRIGIO VQA
Niagara, Ontario \$58.00

RED

CANADIAN

**PELEE ISLAND CABERNET FRANC /
SAUVIGNON VQA**
Peelee Island, Ontario \$49.00

PELEE ISLAND SHIRAZ VQA
Peelee Island, Ontario \$52.00

LOLA MERLOT VQA
Peelee Island, Ontario \$56.00

HENRY OF PELHAM BACO NOIR VQA
Niagara, Ontario \$58.00



INTERNATIONAL

FOLONARI PINOT GRIGIO
Veneto, Italy \$51.00

AVELEDA FONTE VINHO
Vinho Verde, Portugal \$53.00

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

**M.CHAPOUTIER BELLERUCHE COTES-DU
RHÔNE GRENACHE BLANC**
Côtes du Rhône, France \$69.00

SPARKLING WINE & PROSECCO

PELEE ISLAND SECCO
Peelee Island, Ontario \$54.00

FOLONARI PROSECCO
Veneto, Italy \$61.00

INTERNATIONAL

FOLONARI VALPOLICELLA
Veneto, Italy \$51.00

AVELEDA LISBOA RED
Vinho Verde, Portugal \$53.00

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

**FRESCOBALDI CHIANTI NIPOZZANO
RISERVA DOCG**
Tuscany, Italy \$71.00

NON-ALCOHOLIC WINE

SMOKY BAY CHARDONNAY 0%
Merbein, Australia \$49.00

SMOKY BAY SHIRAZ 0%
Merbein, Australia \$49.00

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 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 45 days prior to the event. Prices are subject to change without notice.
- Should Rogers Centre Ottawa (the Centre) be unable to source a product or item at an acceptable quality standard or customary price, the Centre has the right to make substitutions.
- 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 Rogers Centre with Confirmation of Event Specifications
14 Days	Estimated Food & Beverage Cost
6 Business Days	Final Guarantee of the Number of Guests Attending



 **ROGERS** Centre
Ottawa

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