

WEDDING

Menu



VERSIONED 2025

PHOTO CREDIT: JESSI LAUREN PHOTOGRAPHY

 **ROGERS** Centre
Ottawa



CHEF

*Patrick
Turcot*

PHILOSOPHY

Chef Turcot's culinary philosophy emphasizes working closely with local producers and marrying classical French techniques with contemporary global influences, often inspired by his travels. His innovative approach is rooted in a passion for elevating regional ingredients and flavours.

AWARDS

Chef Turcot has garnered numerous awards and recognition throughout his career. He holds a Chef 2 certification from the Culinary Institute of America, and he actively contributes to the culinary community by serving on the boards of Algonquin College and la Cité College. He is also a member of Chaîne des Rôtisseurs, underscoring his commitment to culinary excellence.

CAREER

Chef Patrick Turcot's culinary journey began at the renowned Fairmont Chateau Lake Louise, eventually leading him back to Quebec City's iconic Chateau Frontenac, where he shared his expertise with students at Cégep Limoilou. Over the years, he has held executive chef roles at prestigious establishments such as Fairmont Hotel Macdonald and Fairmont Jasper Park Lodge in Alberta, and Fairmont Scottsdale Princess in Arizona, where he embraced regional flavors and products. His time as Head Chef at Fairmont Le Manoir Richelieu in Charlevoix cemented his reputation as an ambassador for culinary tourism in Quebec.

YOUR PERFECT WEDDING DAY



Rogers Centre Ottawa 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

LOCAL FRESH INGREDIENTS MATTER

Our culinary team is thrilled to welcome you to the Rogers Centre Ottawa 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)
Flavoured Water Station

OTHER INCLUSIONS:

White floor-length tablecloths for
round dinner tables, white napkins and candles
Raised head table with podium
(microphone to be arranged separately)
Raised DJ stage
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

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**
Mini Beef Wellington with Pickled Mustard Seed **DF H**
Mini Pâte En Croute with *Le Coprin* Mushroom Ketchup **V V+ DF H**
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

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 Fried 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**

APPETIZERS

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

MUSHROOM & RICE **V GF H**

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

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

CHICKPEAS & AHI TUNA **DF GF H**

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

CAULIFLOWER & ARUGULA **V GF H**

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 H**

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

BURRATA & TOMATO **V H**

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

PLATED DINNER

Package

MAINS

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

NADEAU FARM CHICKEN THIGH GF H

3 course \$99
4 course \$109

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

NORTH RIDGE SHORT RIB DF GF

3 course \$115
4 course \$125

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

NADEAU FARM CHICKEN SUPREME DF GF H

3 course \$99
4 course \$109

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

BISON & CRAB CAKE GF

3 course \$121
4 course \$131

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

FOGO ISLAND SUSTAINABLE COD GF H

3 course \$110
4 course \$120

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

TENDERLOIN & SHRIMP GF H

3 course \$117
4 course \$127

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

JAIL ISLAND SALMON DF H

3 course \$107
4 course \$117

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

PORK BELLY & SCALLOPS GF

3 course \$120
4 course \$130

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

ALTERNATIVE OPTIONS

SELECT ONE

JÄGERSCHNITZEL V V+ GF DF H

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

PLANT-BASED BOLOGNESE V V+ GF DF

Vodka Tomato Penne with Meatballs and Vegan Parmesan

VEGAN TOFU MASALA V V+ GF DF H

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

WILD MUSHROOM DUSTED CAULIFLOWER V V+ GF DF H

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

PLANT-BASED MEAT LOAF V V+ GF DF H

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

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

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

25 person minimum for dinner service or \$225 plus HST labour charge will apply

PLATED DINNER

Package



DESSERTS

ALL DESSERTS ARE MADE IN-HOUSE BY OUR TALENTED PASTRY TEAM.

SELECT ONE

APPLE MILLE FEUILLES **V H**

Toffee Ginger Apple, Vanilla Crème Diplomate, and Cider Glaze

BY55 LAIT N°2 CACAO ROLL **V GF H**

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

CARROT CAKE **V GF H**

Carrot Cake with Cream Cheese Icing and Dulce de Leche Mousse

LEMON CAKE "FLEUR DE CASSIS"

V V+ DF GF H

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

BY55 NOIR N°1 PILLOW **V GF H**

BY55 Noir N°1 Chocolate Mousse, Streusel Shortbread, and Cranberry Coulis



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

25 person minimum for dinner service or \$225 plus HST labour charge will apply

DINNER

Buffet



THE ROCKCLIFFE \$116

Charcuterie and 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

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

CREATE CULINARY EXPERIENCE



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

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

\$125 PER PERSON

Wine pairings can be offered for an additional cost.

Minimum 10 guests | Maximum 20 guests



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

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

We just got married at the Rogers Centre Ottawa and we can't stop raving about our experience! From the moment we booked our venue, the Rogers Centre Ottawa team was nothing short of amazing. They were responsive, organized, and went above and beyond to make our special day truly unforgettable. The Trillium Ballroom is absolutely stunning - the reception space is beautiful and the grounds are perfect for photos. But it was the team that really made the difference. They were so professional, friendly, and attentive throughout the entire planning process and on the day of the wedding.

They made sure everything ran smoothly and that we had everything we needed to make our day perfect. We received countless compliments from our guests on the food, service, and overall atmosphere of the event. We would highly recommend the Rogers Centre Ottawa to anyone looking for a stress-free and unforgettable wedding experience. Thank you again to the Rogers Centre Ottawa team for making our wedding day dreams come true!

*Michelle &
Jonathan*



RECEPTION



STATIONS A 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

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
Fauxmagerie 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**

CRACKERS AND DIP STATION

\$10/guest

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

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

SLICED FRESH FRUIT

\$9/guest

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

DEVEILED 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**

ACTION STATIONS

GRILL

\$18/guest

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

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

SHAWARMA

\$19/guest

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

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

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**

DUMPLING

\$17/guest

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

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

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

BEVERAGE

New

HOST BAR



DOMESTIC BEER

Coors Light, Blue Moon Belgian White

\$9.25

IMPORTED BEER

\$10.00

LOCAL CRAFT BEER

473 ml



\$11.25

DUNROBIN DISTILLERIES

RASPBERRY BLACK TEA VODKA SODA

355 ml

\$10.00

CLEVER PREMIUM MOCKTAIL 0%

355 ml

\$10.00

HOUSE WINE

5 oz

\$11.00

STANDARD LIQUOR

\$10.25

DELUXE LIQUOR



\$12.25

LIQUEURS

\$11.00

COCKTAILS

\$13.25

MARTINIS

\$15.75

MOCKTAILS

\$8.00

NON-ALCOHOLIC

Coca-Cola® Soft Drinks, Fruit Juice, Dasani® Bottled Water, Montellier® Sparkling Water

\$5.00

NON-ALCOHOLIC BEER

Heineken 0.0%

\$9.25

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

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.

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

WINE *List*

WHITE / ROSÉ

ONTARIAN

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. COMPANY WHITE VQA

\$49

Niagara-on-the-Lake

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. UNOAKED CHARDONNAY VQA

\$52

Niagara-on-the-Lake

SEASONS BY LAKEVIEW WINE CO. PINOT GRIGIO

\$54

Niagara-on-the-Lake

SEASONS BY LAKEVIEW WINE CO. SAUVIGNON BLANC VQA

\$54

Niagara-on-the-Lake



INTERNATIONAL

CIELO E TERRA PINOT GRIGIO IGT

\$56

Italy

FRANSCHHOEK VINEYARDS CHENIN BLANC VQA

\$59

South Africa

PETAL & STEM SAUVIGNON BLANC

\$64

Marlborough, New Zealand

DOMAINE DE BACHELLERY CHARDONNAY (UNOAKED)

\$69

Languedoc, France

SPARKLING & ICE WINES

FRESH WINES SECCO SPARKLING VQA

Niagara-on-the-Lake

\$59

CIELO E TERRA PROSECCO IGT

Italy

\$64

LAKE WINE CO. VIDAL ICEWINE VQA

\$70

Niagara-on-the-Lake

RED

ONTARIAN

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. GOOD COMPANY RED VQA

\$49

Niagara-on-the-Lake

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. BLACK CABERNET VQA

\$52

Niagara-on-the-Lake

SEASONS BY LAKEVIEW WINE CO. CABERNET MERLOT VQA

\$54

Niagara-on-the-Lake

CREEKSIDE ESTATE WINERY SHIRAZ VQA

\$56

Niagara-on-the-Lake

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. MERLOT VQA

\$60

Niagara-on-the-Lake



INTERNATIONAL

INTIMISTA VINHO TINTO

\$56

Portugal

TALAMONTI IL LUPO SANGIOVESE

\$59

Abruzzo, Italy

DOMAINE DE BACHELLERY MERLOT

\$64

Languedoc, France

TEIA MALBEC

\$64

Argentina

NON-ALCOHOLIC WINE

SMOKY BAY CHARDONNAY 0%

Merbein, Australia

\$49

SMOKY BAY SHIRAZ 0%

Merbein, Australia

\$49

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 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 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 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 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.

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 Rogers Centre Ottawa with Confirmation of Event
14 Days	Estimated Food & Beverage Cost
6 Business Days	Final Guarantee of the Number of Guests Attending