

WEDDING

Menu



VERSIONED 2026

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 Chaine des Rotisseurs, 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 napkins, votive candles, and white floor length tablecloths for round dinner tables

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

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

Confit Duck Rillette with Vanilla Cranberry Gel and Puffed Grain **DF H**

Thai Coconut Shrimp with Cilantro, Red Pepper & Toasted Coconut Flake **DF GF H**

Lentil Cretons Tart with Soubise Crema and Gherkin **V V+ DF H**

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

Parmesan Shortbread with Chorizo Compote

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

Mini Pâté 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

Truffle Mac & Cheese Fritter **V H**

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

Mini Salmon Cakes with Citrus Sriracha Aioli **GF H**

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

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

Acadian Sturgeon, Fresh Herb, Pumpkin Seed Topped Mini Brioche **H**

Awazibi Maple and Mustard Glazed Pork Belly Bite **DF GF**

Masala Spiced *Nadeau Farms* Chicken Tart with Mango Chutney **H**

Wild Mushroom Arancini with Lemon Pepper Aioli **V 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 Roasted Mini King Mushroom, 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 on Herb Crostini

SHRIMP & DASHI **GF H**

Fogo Island Shrimp, Bonito Dashi Chicken Broth, Braised Mushrooms, Lemon, and Chive

CAULIFLOWER & ARUGULA **V GF H**

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

FRUIT & FARRO **V H**

Chive and Citrus-Scented Farro, Dehydrated Blueberry and Craisin, Shaved Radicchio, Crumbled Feta, and Lemon Herb Vinaigrette

NAPA CABBAGE & BACON **DF GF**

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 **DF GF H**

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

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

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

Apple Nectar Braised Nadeau Farms Chicken Thigh, Potato Gnocchi, Sage-Chicken Velouté with PEI Cheddar Gremolata

3 course

\$102

4 course

\$112

NADEAU FARM CHICKEN SUPREME

DF GF H

Lacelle Apiary Honey Glazed Nadeau Farms Chicken Supreme with Prairie Grains, Market Vegetables and Mrs. McGarrigle's Mustard Jus

3 course

\$102

4 course

\$112

SEASAME ROASTED PACIFIC COD

DF GF H

Steamed Choy, Ginger Fried Rice, Sesame Roasted Cod, Braised Mushrooms with Citrus Tamari Emulsion

3 course

\$113

4 course

\$123

JAIL ISLAND SALMON & CRANBERRY PUTTANESCA

GF H

Creamy Spinach Polenta, Jail Island Salmon with Heirloom Tomatoes, Cranberries, Zucchini, Kalamata Olives, Grilled Artichoke and Herb Broth

3 course

\$111

4 course

\$121

HIGH RIVER FARM SHORT RIB

DF GF H

High River Farm Braised Beef Short Rib with Baby Carrot, Crushed Potato, Wild Mushroom, and Herb Braisage

3 course

\$116

4 course

\$126

BISON & FOGO ISLAND SHRIMP

GF

Chaga-Dry Rubbed Alberta Bison Medallion, Fogo Island Shrimp Cake, Market Vegetables, and Lemon Béarnaise

3 course

\$122

4 course

\$132

HIGH RIVER FARM BEEF TENDERLOIN

GF H

Char-grilled Beef Tenderloin, Black Truffle Potatoes Gratin, Roasted Seasonal Vegetables and Thyme Demiglace

3 course

\$118

4 course

\$128

ALTERNATIVE OPTIONS

SELECT ONE

PLANT-BASED MARINARA MEATBALLS

V V+ GF DF H

Penne Tossed in Rich Tomato Sauce with Plant-Based Meatballs, and Shaved "Parmesan"

CHAGA DUSTED CAULIFLOWER

V V+ GF DF H

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

VEGAN TOFU MASALA

V V+ GF DF H

Sweet Potato & Tofu Tikka, Spinach and Tomato Masala with Steamed Rice

CRISPY PLANT-BASED CUTLET

V V+ GF DF H

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

PLANT-BASED MEAT LOAF

V V+ GF DF H

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

PLATED DINNER

Package



DESSERTS

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

SELECT ONE

PEACH MILLE-FEUILLE **V H**

Toffee Ginger Peach, Vanilla Crème Diplomate, and Cider Glaze

CARROT CAKE **V GF H**

Carrot Cake with Cream Cheese Icing and Dulce de Leche Mousse

CHEESECAKE **V GF H**

Salted Caramel, Apple and Cream Cheese, Chocolate-Glaze with Almond Biscuit

FRAISIER STRAWBERRY **V V+ DF GF H**

Vanilla Coconut Mousse with Strawberry Compote, and Vanilla Biscuit

BY55 NOIR N°1 CHOCO-COFFEE

V V+ DF GF H

Sponge Cake, Coffee Butter Cream and BY55 Noir N1 Ganache, Vanilla Sauce with Lacelle Apiary Honey



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 **V**

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

Rosemary Roasted Parsnip and Lentil Salad with Fennel in Agave and Apple Vinaigrette **V V+ DF GF H**

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

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

Herb Roasted Nadeau Farms Chicken Supreme with Wild Mushrooms, Lemon and Truffle Cream **GF**

Braised High River Farm Beef Casserole with Italian Herbs, Pearl Onion, Tomato and Roasted Vegetables **GF DF H**

Roasted Corn with Bean Medley, Peppers and Fried 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

\$100 PER PERSON

Wine pairings can be offered for an additional cost.

Minimum 10 guests | Maximum 20 guests



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 \$22/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 Crostini **V H**

CANADIAN CHEESE BOARD \$22/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 \$11/guest

Selection of Rainbow Carrots, Radishes, Cauliflower, Cucumber, Zucchini, Grape Tomatoes with Red Beet and Sesame Hummus **V V+ DF GF H**

CRACKERS AND DIP \$11/guest

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

Assorted Crackers, Tortilla and Fleur de Sel Crostini **V H**

SLICED FRESH FRUIT \$10/guest

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

SWEET TOOTH \$15/guest

Assorted Macarons, BY55 Noir N°1 Chocolate Truffles and Madeleines **V H**

HOT SMOKED SALMON \$16/guest

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

ACTION STATIONS

GRILL \$20/guest

High River Farm Beef Sliders, Sautéed Onions, Charlevoix 1608 Cheese and Chipotle Aioli **H**

Grilled Chili Chicken with Sesame Rice and Wakame **DF GF H**

SHAWARMA \$19/guest

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

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

DUMPLING+ \$18/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 \$18/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 Toasted Sesame

SEAFOOD \$20/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**

ROLLED ICE CREAM \$18/guest

Rolled By55 Lait Ice Cream with Saskatoon Berry Coulis, and Chocolate Crumble **V H**

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

BEVERAGE

Menu

HOST BAR

DOMESTIC BEER

Coors Light, Blue Moon Belgian White **\$9.50**

IMPORTED BEER

\$10.25

LOCAL CRAFT BEER



473

\$11.50

DUNROBIN DISTILLERIES

RASPBERRY BLACK TEA VODKA SODA **\$10.00**

355 ml

COLLECTIVE ARTS ZERO PROOF MOCKTAIL

355 ml **\$10.00**

HOUSE WINE

\$11.00

5 oz

STANDARD LIQUOR

\$10.25



DELUXE LIQUOR

\$12.25

LIQUEURS

\$11.00

COCKTAILS

\$13.25

MARTINIS

\$15.75

MOCKTAILS

\$8.00

NON-ALCOHOLIC

\$5.50

Coca-Cola® Soft Drinks, Fruit Juice, NORTH Spring Water,
Montellier® Sparkling Water

NON-ALCOHOLIC BEER

\$9.50

Heineken 0.0%

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

WINE

list

WHITE / ROSÉ ONTARIAN

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. GOOD 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 \$59
Niagara-on-the-Lake

CIELO E TERRA PROSECCO IGT \$64
Italy

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% \$49
Merbein, Australia

SMOKY BAY SHIRAZ 0% \$49
Merbein, Australia

If the net consumption does not exceed \$500.00/bar for passed wine service, a labour charge of \$250.00/bar 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 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

Civic Holiday – First Monday in August

Family Day – Third Monday in February

Labour Day – First Monday in September

Good Friday – Friday before Easter Sunday

Thanksgiving Day – Second Monday in October

Easter Monday – Monday after Easter Sunday

Remembrance Day – November 11th

Victoria Day – Monday before May 25th

Christmas Day – December 25th

Canada Day – July 1st

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