



Sustainability

MENU

2026





Mindful Menu

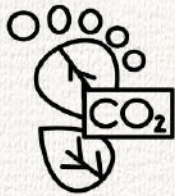


This menu offers a range of food and beverage options designed to meet diverse guest preferences while incorporating more responsible sourcing and operational practices. The selection reflects an ongoing effort to balance quality, accessibility, and reduced environmental impact within a large-scale venue environment.

ENVIRONMENTAL IMPACT SUMMARY



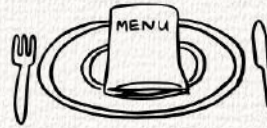
BY CHOOSING SIGNATURE SUSTAINABLE MENUS, YOUR EVENT WILL:



Reduce carbon emissions by 35-45% compared to traditional catering menus



Support local Canadian farmers and producers (Le Coprin Mushroom, Cow's Creamery and Laiterie d'Outaouais)



Offer inclusive options for guests with various dietary preferences



Feature proven guest favourites from Rogers Centre Ottawa's most-ordered items



Swapping a single beef main course for a plant-based one saves an estimated 6 kg of CO₂e. For a 100-guest dinner, choosing plant-based mains instead of beef saves roughly 600 kg, the equivalent of avoiding 5 return flights from Toronto to Ottawa.

Equivalencies as computed by the International Civil Aviation Organization's (ICAO) Carbon Emissions Calculator



Breakfast



LIGHT BREAKFAST 32

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

Baked Butter Croissants, and Muffins **V H**

Cruffins Stuffed with Awazibi Maple Crèmeux **V H**

Individual Overnight Oat and Chia Pudding with Fresh Berries and Toasted Coconut

V V+ DF GF H

Plant-Based Frittata Bites with Caramelized Onion, Roasted Broccoli, and “Cheddar”

V V+ DF GF H

Light Breakfast served with Maple Infused Apple Cider, Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea

60% plant-based options | Carbon Impact: ~40% lower than standard light breakfast

BREAKFAST BUFFET 39

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

European Danishes **V H**

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

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

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

Seasoned Yukon Gold Potato Hash **V V+ DF GF H**

Breakfast Buffet served with Maple Infused Apple Cider, Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea

~65% plant-based options | Carbon Impact: ~40% lower than standard breakfast buffets

PLATED BREAKFAST 38

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

Cranberry Lemon Loaf **V V+ DF GF H**

Tandoori Plant-Based Morning Sausage with Vegan Egg Spinach Scramble, Roasted Potatoes and Grilled Asparagus **V V+ DF GF H**

Plated Breakfast served with Maple Infused Apple Cider, Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea

100% plant-based | Carbon Impact: ~45% lower than standard plated breakfast

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

Refreshment Packages

HYDRATION 13

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 14

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 15

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

Homemade Ketchup Season Kettle Chips **V V+ DF GF H**

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

HEALTHY HUNGER 18

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

Blueberry Grunt **V V+ DF GF H**

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

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

LEMON & BERRY 16

Lemon Preserved, Crispy Quinoa with *Lacelle Aprairy* Honey Yogurt Parfait **V GF H**

Berry Tartelette **V H**

Lemon Poppyseed Cake **V H**

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

MAVERICK'S DONUT COMPANY 16

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

Double Chocolate, Vanilla Sprinkle, and Vegan Cinnamon Sugar

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

BAKERY 15

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

Apple Crumble Cupcake **V H**

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

HIGH TEA 21

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

Coronation Chicken Sandwich **H**

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

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

Assorted Almond Macarons **V H**

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



Refreshments

SWEET

ORDER OF 10

Freshly Baked Cookies V H	49.00
Cruffins stuffed with <i>Awazibi</i> Maple Crèmeux V H	49.00
Gluten-Free Muffins V GF H	54.00
Croissants V H	49.00
Muffins V H	49.00
Breakfast Breads V H	49.00
Traditional Scones, Soft Butter, and Preserves V H	49.00
Bite-Size Brownies V V+ DF GF H	49.00
Apple Crumble Cupcake V H	49.00
Mini Whoopie Pies V H	50.00
Assorted Almond Macarons V H	47.00
Pistachio Biscotti V H	52.00

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 Dill, Butter and Kaboom BBQ) V GF H	65.00
Fresh Fruit Salad V V+ DF GF H	85.00
Individual Probiotic Yogurts V GF H	50.00
Date and Oat Power Bars V V+ DF GF H	50.00
Crunchy Corn Tortillas with Spicy Tomatillo and Avocado Salsa V V+ DF GF H	55.00
True North Trail Mix - Craisins-Chickpea-Chocolate-Seeds-Nuts-Cereal V H	65.00
Pretzel Bites with <i>Lacelle Apiary</i> Honey Mustard V DF H	45.00



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

DF Dairy Free **GF** Gluten Free

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

Refreshments

DRINKS

<i>Coca-Cola®</i> Soft Drinks	5.50
Fruit Juice	5.50
NORTH Spring Water - 355ml.	5.50
<i>Montellier®</i> Sparkling Water.....	5.50
<i>AHA®</i> Flavoured Sparkling Water	5.50
Ziibiins Nibi Flavoured Stream Water.....	8.50
Homemade Lemonade (20 Cups)	105.00
Berry-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 \$1200.00

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 \$1200.00

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
DF Dairy Free **GF** Gluten Free

Lunch Buffets

COLD LUNCH BUFFET 43

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

Braised Beluga Lentil Salad with Grape Tomatoes, Cucumber, Spanish Onion, Mint, Parsley, and Lemon Olive Oil Dressing **V V+ DF GF H**

Fire Roasted Red Pepper, Caramelized Red Onion, and Wilted Arugula with a White Bean Chimichurri Spread on Rosemary Focaccia **V V+ DF H**

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

By55 Noir N°1 Double Chocolate Cookie Bites **V V+ DF GF H**

Raspberry Almond Financier **V H**

70% plant-based options | Carbon Impact: ~40% lower than standard cold lunch buffets

HOT LUNCH BUFFET 46

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

Herb Roasted Nadeau Farms Chicken Breast with Cranberries and Smoked Maple Jus **DF GF H**

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

Tempeh Ratatouille Casserole **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**

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

~90% plant-based options | Carbon Impact: ~50% lower than standard hot lunch buffets

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

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

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

Plated Lunch

LUNCH APPETIZERS

SELECT ONE

Sweet Potato & Pulse **V V+ DF GF H**

Red Lentil, Coconut Cream, Roasted Sweet Potato, Spiced Chickpeas, Crispy Quinoa, Parsley Purée, and Chili Oil

Halloumi & Squash **V GF H**

Grilled Halloumi, Herb Marinated Seasonal Squash, Radicchio & Kale Lettuce, Toasted Tortilla and Sweet Sumac 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

LUNCH MAINS

SELECT ONE

Butternut Squash Pappardelle **V V+ DF H** 50.00

Le Coprin Mushroom, Spinach and Radicchio with Roasted Butternut Squash, Sage and Oat Milk “Crema”

Nadeau Farms Chicken Breast **DF GF H** . . . 50.00

Maple Glazed Chicken Breast with Brown Rice Pilaf, Heirloom Carrots and Sunflower Seed Romesco

Quinoa Salmon Cake **GF H** 52.00

Spiced Yam, Braised Beluga Lentil, Warm Fennel and Citrus Slaw

Roasted Root’s Risotto **V V+ DF GF H** 49.00

Beet Risotto, Root Vegetables with a Creamy Tofu Pumpkin Seed “Mascarpone”

DESSERT

SELECT ONE

Apple Tatin **V H**

Caramel Sauce

BY55 Chocolate Noir N 1 Mousse **V V+ DF GF H**

Raspberry Coulis and Maple Crumble



V Vegetarian **V+** Vegan **H** Halal
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25 person minimum for service or
\$175.00 plus HST labour charge will
apply

50% plant-based main options | Carbon Impact:
~40% lower when plant-based mains selected

*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.*



Plated Dinner

DINNER APPETIZERS

SELECT ONE

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

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

Broccoli & Kale **V GF H**

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

DINNER MAINS

SELECT ONE

Plant-Based Meatballs **V V+ DF GF H**78.00

Potato Gnocchi Tossed in Rich Tomato Sauce with Plant-Based Meatballs, and Shaved “Parmesan”

Chaga Dusted Cauliflower **V V+ DF GF H**... 75.00

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

Vegan Tofu Masala **V V+ DF GF H** 78.00

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

Crispy Plant-Based Cutlet **V V+ DF GF H** ... 82.00

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

Plant-Based Meatloaf **V V+ DF GF H**85.00

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

Nadeau Farms Chicken Thigh **GF H**75.00

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

Sesame Roasted Pacific Cod **DF GF H**87.00

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

DESSERT

SELECT ONE

Peach Mille-Feuille **V H**

Toffee Ginger Peach, Crème Diplôme, and Cider Glaze

Carrot Cake **V GF H**

Carrot Cake with Cream Cheese Icing and Dulce de Leche Mousse

Fraisier Strawberry **V V+ DF GF H**

Vegan White Chocolate Mousse with Strawberry Compote, and Crispy Biscuit

BY55 Noir N°1 Choco-Coffee **V GF H**

Anglaise Sauce and *Lacelle Apiary* Honey

100% plant-based main options | Carbon

Impact: ~50% lower than standard plated

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

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

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

DF Dairy Free **GF** Gluten Free



Dinner Buffet

DINNER BUFFET 82

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

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

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 with Roasted Pumpkin Seeds **V GF H**

Herb Roasted Nadeau Farms Chicken Breast with Wilted Spinach and Garlic Cream Sauce **GF H**

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

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

Citrus Steamed Rice with Braised Beans, Roasted Peppers, Olive Oil, and Thyme **V V+ DF GF H**

Olive Oil & Basil Roasted Market Vegetables **V V+ DF GF H**

Mini Crème Caramel **V GF H**

By55 Noir N°1 Chocolate Profiteroles **V GF H**

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

Bread Roll and Butter **V H**

~50% plant-based options | Carbon Impact: ~35% lower than standard dinner buffets

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

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

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



Reception Hors D'oeuvres

CHILLED HORS D'OEUVRES 47 (PER DOZEN)

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

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

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

WARM HORS D'OEUVRES 47 (PER DOZEN)

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

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

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

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

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

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

DESSERT HORS D'OEUVRES 47 (PER DOZEN)

By55 Noir N°1 Chocolate Profiteroles **V GF H**

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

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

60% plant-based options | Carbon Impact: ~40% lower than standard reception hors d'oeuvres

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

DF Dairy Free **GF** Gluten Free

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.



Networking Reception

NETWORKING STATIONS 82

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 Farms* 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**

Pacific Cod "Acqua Pazza" Braised in Cherry Tomato, Fennel and Red Pepper Broth with EVOO **DF** **GF** **H**

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

Pudding Chomeur **V** **H**

CHAMPLAIN

Wilted Kale with Celeriac and Fennel Remoulade, Lemon Parsley Aioli and Chopped Cornichons **V** **V+** **DF** **GF** **H**

Turkey and Plant Based Sliders with Cranberry Aioli **DF** **H**

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 and Cheese with Black Truffle and *Le Coprin* Mushroom, Charlevoix 1608, and Herb Breadcrumbs **V** **H**

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

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

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

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

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



Packages

RECEPTION PACKAGE 49

CHILLED HORS D'OEUVRES (2 PER PERSON)

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

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

WARM HORS D'OEUVRES (2 PER PERSON)

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

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

FRESH MARKET VEGETABLES

Selection of Rainbow Carrots, Radishes, Cauliflower, Cucumber, Zucchini, 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, Watermelon, and Berries **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



Reception

STATIONS À 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

SLICED FRESH FRUIT 10/GUEST

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

CRACKERS & 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**

SWEET TOOTH 15/GUEST

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

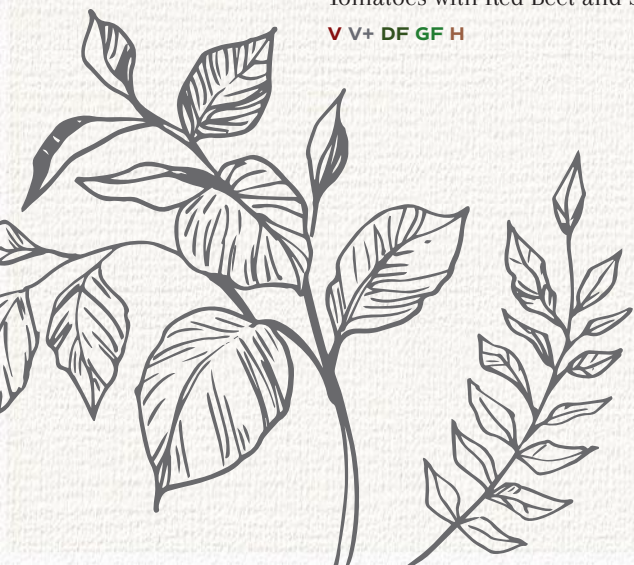
HOT SMOKED SALMON 16/GUEST

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

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

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 22/GUEST

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

BLUE MUSSELS 19/GUEST

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

STEAMED BAO 18/GUEST

Sweet BBQ Plant-Based Bao with Scallions & Pickled Vegetables **V V+ H**

Sticky Pork Belly Bao with Toasted Sesame Seeds & Pickled Vegetables

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**

GRAZING STATION 22/GUEST

This package is all inclusive and features small bites.

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

Strawberry Lemon Ginger Salad Shot **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



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.

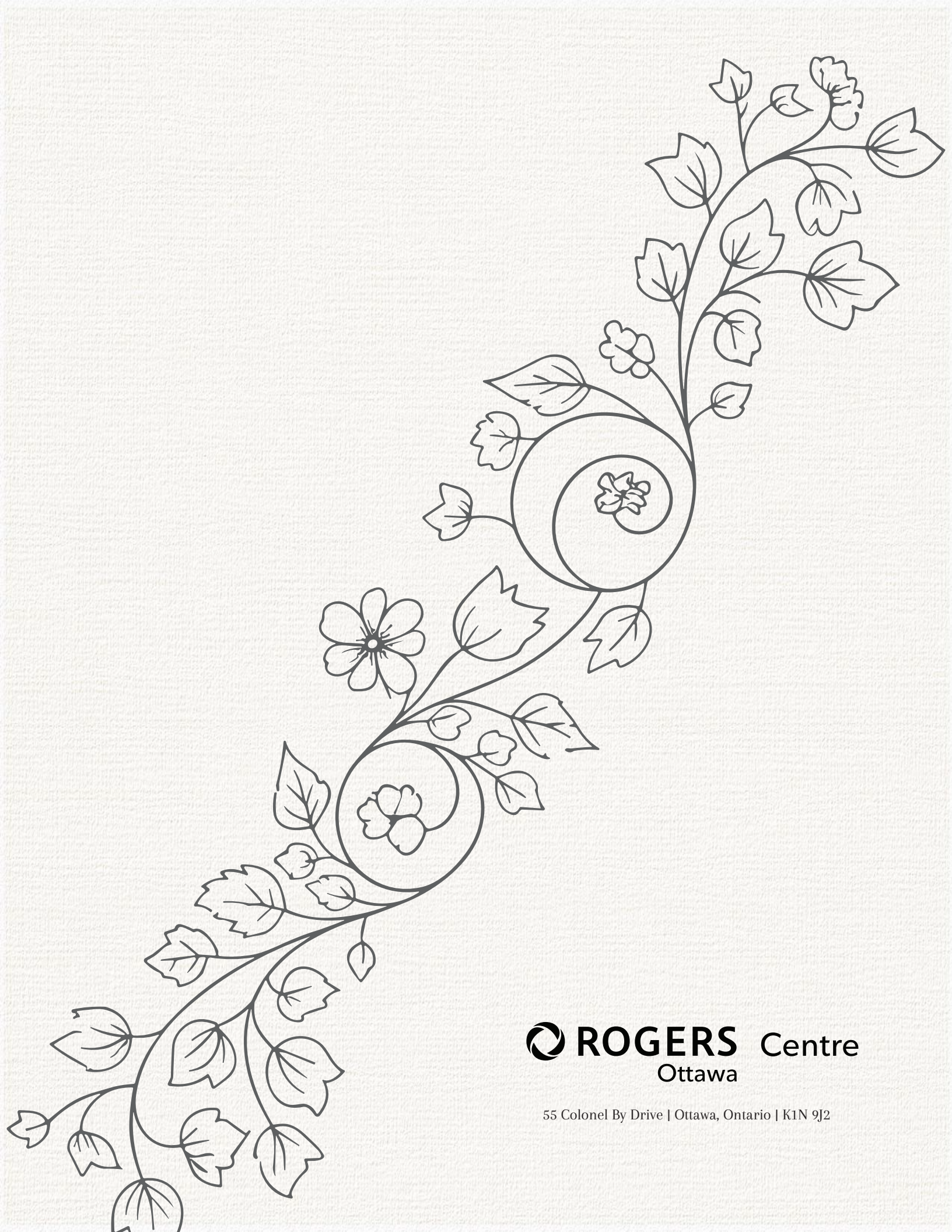
Attendance higher than the guarantee will be charged the actual event attendance. Fees may apply for extended timelines due to programs.

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





 **ROGERS** Centre
Ottawa

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