ROGERS Centre
Ottawa

HOLIDAY MENU

2026

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

$95.00/guest

HORS D'ŒUVRES

(3 PIECES PER GUEST)

CHILLED

Nuts for Cheese Zucchini Roll with Olive Tapenade ***V V+ DF GF H***

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

WARM

Brie Melt with Cranberry Preserve ***V H***

Ancient Grain Falafel Bites and Pomegranate Glaze ***V V+ DF GF H***

SOUP STATION

Roasted Winter Squash and Oat Milk Velouté ***V V+ DF GF H***

Warm Milk Bread with Whipped Cranberry Butter ***V H***

DESSERTS

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

Apple Salted Caramel Cheesecake ***V GF H***

Saskatoon Berry Tiramisu ***V GF***

Coconut Snowballs ***V V+ DF GF H***

Pecan Tartelette ***V H***

Brandy-Soaked Spiced Fruitcake ***GF***

DINNER BUFFET

CHILLED

Shredded Carrot Salad with Fresh Herbs, Pickled Mustard Seed, Raisins, Pea Shoots and *Awazibi* Maple Chili Vinaigrette ***V V+ DF GF H***

Butternut Squash and Quinoa Salad with Rainbow Kale, Dried Apple, Toasted Pumpkin Seed and Herb Vinaigrette ***V V+ DF GF H***

Grilled *Le Coprin* Mushroom Platter Topped with Sage, Balsamic Reduction and Shaved Parmesan ***V GF***

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 Cooked Turkey Ballotine, Pumpkinseed and Dry Fruit Stuffing with Classic Gravy and Spiced Orange Cranberry Sauce ***GF DF H***

Slow Roasted Alberta Beef Chuck with *Mrs. McGarrigle's* Mustard Salsa Verde-Chef Attended ***DF GF H***

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

Smashed Yukon Potato with Rosemary Brown Butter ***V GF H***

Awazibi Maple Glazed Root Vegetables and Brussel Sprouts ***V V+ DF GF H***

LATE NIGHT ENHANCEMENT

Roasted Turkey Sliders with *Fous Du Fromage* Brie and Cranberry Relish on a Brioche Bun ***H*** *(GF available upon request)*	$80.00/ per order of 10
Golden Palace Eggroll with Plum Sauce	$55.00/ per order of 10
Ishina Spiced Potato-Vegetable Samosas with Sweet and Spicy Tamarind ***V V+ DF H***	$40.00/ per order of 10

Minimum order of 30 per item required 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

$95.00/guest

HORS D'ŒUVRES

(3 PIECES PER GUEST)

CHILLED

Nuts for Cheese Gouda Zucchini Roll with Olive Tapenade ***V V+ DF GF H***

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

WARM

Brie Melt with Cranberry Preserve ***V H***

Ancient Grain Falafel Bites and Pomegranate Glaze ***V V+ DF GF H***

APPETIZER

Roasted Winter Squash and Oat Milk Velouté ***V V+ DF GF H***
Harvest Roots and Cranberry Agrodolce

LATE NIGHT ENHANCEMENT

Roasted Turkey Sliders with *Fous Du Fromage* Brie and Cranberry Relish on a Brioche Bun ***H*** *(GF available upon request)*	$80.00/ per order of 10
Golden Palace Eggroll with Plum Sauce	$55.00/ per order of 10
Ishina Spiced Potato-Vegetable Samosas with Sweet and Spicy Tamarind Dip ***V V+ DF H***	$40.00/ per order of 10

Minimum order of 30 per item required or $175.00 plus HST labour charge will apply

MAIN

Slow Cooked Turkey Ballotine ***GF H***
Pumpkinseed and Dry Fruit Stuffing, Classic Gravy, Pan Roasted Brussel Sprouts, Smashed Yam and Yukon Potato with Rosemary Brown Butter

ALTERNATIVE OPTION

Crispy Plant-Based Cutlet ***V V+ DF GF H***
Roasted Potatoes, Seasonal Vegetables, Cranberry Sauce and Thyme Gravy

DESSERT

Sticky Pommes Toffee Pudding ***V GF***

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

Plated Dinner served with Milk Buns with Vancouver Island Sea Salt and Whipped Brown Butter ***V H***

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

Roasted Winter Squash and Oat Milk Velouté ***V V+ DF GF H***
Harvest Roots and Cranberry Agrodolce

Butternut and Quinoa Salad ***V V+ DF GF H***
Rainbow Kale, Dried Apple, Toasted Pumpkin Seed and Herb Vinaigrette

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

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

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

Coconut and Strawberry Entremet ***V V+ DF GF H***
Coconut Mousse with Strawberry, Vanilla Biscuit and Coulis

Plated Dinner served with Milk Buns with Vancouver Island Sea Salt and Whipped Brown Butter ***V H***

MAIN *Select One

Slow Cooked Turkey Ballotine ***GF H*** $83.00
Pumpkinseed and Dry Fruit Stuffing, Pan Gravy, Pan Roasted Brussel Sprouts, Smashed Yam and Yukon Potato with Rosemary Brown Butter

High River Farm Boneless Short Rib ***DF GF H*** $89.00
Roasted Baby Carrot, Crushed Potato, Pearl Onion and Wild Mushrooms with Herb Braisage

Apple and Cranberry Stuffed Chicken Supreme ***GF H*** $78.00
Root Vegetable and Spinach Fricassee, Potato Gateau with Rosemary Jus

ALTERNATIVE OPTION

Crispy Plant-Based Cutlet ***V V+ DF GF H***
Roasted Potatoes, Market Vegetables, Cranberry Sauce and Thyme Gravy

LATE NIGHT ENHANCEMENT

Roasted Turkey Sliders with *Fous Du Fromage* Brie and Cranberry Relish on a Brioche Bun ***H***
(GF available upon request)
$80.00/ per order of 10

Golden Palace Eggroll with Plum Sauce
$55.00/ per order of 10

Ishina Spiced Potato-Vegetable Samosas with Sweet and Spicy Tamarind Dip ***V V+ DF H***
$40.00/ per order of 10

Minimum order of 30 per item required or $175.00 plus HST labour charge will apply

25 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* MOLSON	$9.50
Imported Beer	$10.25
Local Craft Beer – *Broadhead Brewing Company* - 473ml BROADHEAD	$11.50
Non Alcoholic Beer - Heineken 0.0%	$9.50
Dunrobin Distilleries **Raspberry Black Tea Vodka Soda -** 355 ml	$10.00
Collective Arts Zero Proof Mocktail - 355 ml	$10.00
House Wine - 5oz	$11.00
Standard Liquor DUNROBIN	$10.25
Deluxe Liquor - *Dunrobin Distilleries* Artisanal Spirits	$12.25
Liqueurs	$11.00
Cocktails	$13.25
Martinis	$15.75
Mocktails	$8.00
Non Alcoholic	$5.50

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

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

Snowfall in Canada $15.75

Prosecco, Cassis Liqueur, Grenadine. Garnished with White Cotton Candy

A sparkling ruby cocktail with cascading bubbles and fluffy white cotton candy

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

WINE LIST

WHITE

ONTARIAN

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. GOOD COMPANY WHITE *VQA*
Niagara-on-the-Lake
$49.00

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. UNOAKED CHARDONNAY *VQA*
Niagara-on-the-Lake
$52.00

SEASONS BY LAKEVIEW WINE CO. PINOT GRIGIO
Niagara-on-the-Lake
$54.00

SEASONS BY LAKEVIEW WINE CO SAUVIGNON BLANC *VQA*
Niagara-on-the-Lake
$54.00

RED

ONTARIAN

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. GOOD COMPANY RED *VQA*
Niagara-on-the-Lake
$49.00

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. BLACK CABERNET *VQA*
Niagara-on-the-Lake
$52.00

SEASONS BY LAKEVIEW WINE CO. CABERNET MERLOT *VQA*
Niagara-on-the-Lake
$54.00

THE LOCAL COLLECTIVE BY LAKEVIEW WINE CO. MERLOT *VQA*
Niagara-on-the-lake
$60.00

INTERNATIONAL

CIELO E TERRA PINOT GRIGIO IGT
Italy
$56.00

FRANSCHHOEK VINEYARDS CHENIN BLANC *VQA*
South Africa
$59.00

PETAL & STEM SAUVIGNON BLANC
Marlborough, New Zealand
$64.00

INTERNATIONAL

INTIMISTA VINHO TINTO
Portugal
$56.00

TALAMONTI IL LUPO SANGIOVESE *VQA*
Abruzzo, Italy
$59.00

TEIA MALBEC
Argentina
$64.00

SPARKLING & ICE WINES

TWENTY BEES PREMIUM SPARKLING *VQA*
Niagara-on-the-Lake
$59.00

CIELO E TERRA PROSECCO IGT
Italy
$64.00

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.

    - 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 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

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