Menu 2026

A TRANSFORMATIVE
CULINARY EXPERIENCE

ROGERS Centre
Ottawa

To our esteemed Guest,

Hello and welcome to the Rogers Centre Ottawa. We are thrilled to provide you with a *first-class Canadian dining experience*.

We have partnered with true artisans, growers, and suppliers from coast to coast to bring you ingredients of the highest caliber for remarkably transformative culinary memories.

Despite climate challenges, we – along with our partners – endeavor to prioritize your dining needs. Our culinary team will deliver a world-class event in accordance with your dietary preferences and restrictions.

A Canadian themed menu is only natural for Canada's Meeting Place. Rogers Centre Ottawa is proud to integrate local artisans to create an authentic experience.

We look forward to creating an unforgettable event with you.

SUPPLIERS;

Laiterie De L'Outaouais Inc, Lacelle Apiary, Awazibi Maple Syrup, Stonetown Artisan Cheese, Bella Casara Quality Cheese, St-Albert Cheese, Burnbrae Farms, Laiterie de Charlevoix 1608, Cows Creamery, Mrs.McGarrigle's Fine Food, Seed to Sausage, Fromagerie de Montebello, Le Coprin, Glengarry Fine Cheese, Fauxmagerie Zengarry, Papajack Popcorn, Vintage PoP Shoppe Soda, Maverick's Donuts, Kettlemans Bagels, Nadeau Farm, Ishina Distinguished Indian Cuisine, Golden Palace, King Cole Ducks, Niagara Food Specialties, Nat's Bread Company, Diamond Estates Wine & Spirit LTD, Broadhead Brewery and Dunrobin Distilleries

Our menu offers you a variety of options. We encourage you to contact your Event Services Manager regarding any questions you may have throughout the planning process.

Patrick Turcot, *Rogers Centre Ottawa Executive Chef*

Local Fresh Ingredients Matter

We are committed to culinary excellence at the Rogers Centre

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.

Rogers Centre Cares & Shares

We believe in giving back to our community and encourage those who gather here to join us in doing the same.

We offer three flexible Corporate Social Responsibility (CSR) programs, enabling our clients to make a positive impact with minimal effort.

TABLÉE DES CHEFS

At Rogers Centre Ottawa, we're committed to reducing food waste and supporting our community through our partnership with La Tablée des Chefs. Surplus food from our events is safely collected and redistributed to the Ottawa Mission as well as other organizations, ensuring that edible food reaches those in need. By participating in this food recovery program, we proudly contribute to the fight against food insecurity while reducing our environmental footprint. Together, we track the impact of our efforts, measuring both the donated portions and our contribution to reducing greenhouse gas emissions.

LEAVE A LEGACY

Pay It Forward. Our guests are encouraged to donate leftover goods to the local Ottawa community with volunteer assistance from Rogers Centre Ottawa partners. The Leave a Legacy program is a flexible and easy way for our guests to make an impact after their event. Our team identifies opportunities to donate anything left over, whether non-perishable food, obsolete marketing collateral, promotional items, furniture, displays, carpets, or anything else. We'll look after all the arrangements to ensure your donations go where they'll matter most.

INDIGENOUS TOURISM DESTINATION FUND

The Indigenous Tourism Destination Fund will offer a range of support mechanisms, including financial grants, mentorship programs, marketing assistance, and capacity-building workshops. These resources will enable Indigenous entrepreneurs and communities to develop and promote authentic tourism experiences that celebrate their traditions, history, and culture while generating meaningful economic opportunities.

Ask your Event Services Manager for more information about our programs.

“I always describe my culinary style as French classic with a trendy twist – I love fun food.”

- PATRICK TURCOT, *Rogers Centre Ottawa Executive Chef*

The Evolution of

By55 Noir N°1
By55 Lait N°2

INSPIRATION

Our Executive Chef, Patrick Turcot, was eager to add a chocolate profile to the Rogers Centre Ottawa menu. Rogers Centre Ottawa would be the only convention centre in the entire world to offer this to their guests. He knew we had to find the best chocolate product available – which brought him to Paris, France.

DEVELOPMENT

Chef Turcot and Sous Chef Jennifer Sands traveled to Paris, France, to source our chocolate profiles and participate in the Cacao Barry's Or Noir™ experience. In this Parisian studio, a blend of cocoa from Madagascar and Tanzania was crafted, giving the chocolate a taste of Canadian red berries as it melts on your palette. A milk chocolate profile was also created through a blend of cocoa from the Ivory Coast and Tanzania with notes of caramel and a subtle salt finish.

NAMING

The By55 name is derived from our official culinary brand, By55. By55 gets its name from the Rogers Centre Ottawa's civic address, 55 Colonel By Drive. The French word "Noir" in the name translates to dark, denoting dark chocolate, and n°1 refers to the first edition of our unique blend. To continue the French theme, we translated milk to lait and N°2 as our second edition chocolate.

IMPLEMENTATION

Chef Turcot and the pastry team collaborate to create dessert offerings for both profiles.

Ask your Event Services Manager how to incorporate your own customized By55 Noir N°1 and By55 Lait N°2 chocolate dessert into your menu.

our menu

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Light Breakfast

Get up and go with these light and healthy breakfast options.

MORNING 28

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

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

By55 *Noir N°1* Chocolatine **V H**

Individual Probiotic Yogurts **V GF H**

WARM-UP 32

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

European Danishes **V H**

Cruffins stuffed with *Awazibi* Maple Crémeux
V H

Natural Greek Yogurt Parfaits, Spiced Peach Compote, Quinoa and *Awazibi* Maple Syrup
V GF H

Individual Flourless Broccoli, and *St-Albert* Cheese Curd Frittata **V GF H**

Burnbrae Farms Scrambled Egg Pizza with *Seed to Sausage* House Cured Ham, Spinach Béchamel, Tomatoes and Charlevoix 1608 Cheese on *Nat's Bread Company* Focaccia

Light Breakfast served with Premium Orange Juice, Premium Apple Juice, Iced Water, 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

HEALTHY STARTER 33

Fresh Melon Compressed with Basil and *Lacelle Apiary* Honey
V DF GF H

Buckwheat Wild Blueberry Galette **V H**

Individual Overnight Oat and Chia Pudding with Fresh Berries and Toasted Coconut **V V+ DF GF H**

Marinated Heirloom Wedge Tomato with *Cows Creamery* PEI Avonlea Clothbound Cheddar **V GF H**

Mrs. McGarrigle's Mustard Crusted Hot Smoked Atlantic Salmon **DF GF H**

Enhancements

Options to compliment your breakfast buffet

Hard Boiled Eggs **DF GF H V** 4.00

Natural Greek Yogurt Parfaits, Spiced Peach Compote, Quinoa and *Awazibi* Maple Syrup **V GF H** 9.00

Overnight Oat and Chia Pudding with Fresh Berries and Toasted Coconut **V V+ DF GF H** 9.00

Miniature Vegetarian Egg White Frittatas
V DF GF H 8.00

Plant Based Frittata Bites with Caramelized Onion, Roasted Broccoli, and "Cheddar" **V V+ DF GF H** 8.00

Sourdough French Toast Wedges with Powdered Cinnamon Sugar
V V+ DF H 9.00

Seed to Sausage House Cured Ham and Tête à Papineau Cheese Croissant 11.00

Vegan Breakfast Sandwich with Just Egg, Plant Based Sausage, Arugula and Sriracha *Awazibi* Maple Aioli on Toasted English Muffin **V V+ DF H** 11.00

Fried Egg Sandwich with Crispy Bacon, *Cows Creamery* Applewood Smoked Cheddar and Spiced Tomato Jam on Brioche Bun . . 11.00

Buckwheat Wild Blueberry Galette

Breakfast Buffet

Indulge first thing in the morning with our selection of gourmet breakfast options.

CLASSIC 36

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

Baked Butter Croissants and Muffins **V H**

By55 *Noir N°1* Chocolatine **V H**

Burnbrae Farms Scrambled Eggs with Homemade Ketchup **V GF H**

Crispy Bacon **DF GF**

Artisan Sage Chicken Sausage **DF GF H**

Seasoned Yukon Gold Potato Hash
V V+ DF GF H

MORNING GLORY 37

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

Fresh Baked Muffins **V H**

Cruffins Stuffed with *Awazibi* Maple Crémeux
V H

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

Crispy Bacon **DF GF**

Artisan Sage Chicken Sausage **DF GF H**

Awazibi Maple Glazed Croissant Perdu **V H**

Seasoned Yukon Gold Potato Hash
V V+ DF GF H

DAYBREAK 38

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

Natural Greek Yogurt Parfaits, Spiced Peach Compote, Quinoa and *Awazibi* Maple Syrup
V GF H

Concha Sweet Buns **V H**

Migas – *Burnbrae Farms* Eggs Cooked with Corn Tortillas, Braised Beans, Diced Tomato, Crumbled Cheese and Cilantro with Salsa Verde
V GF H

Grilled Chorizo with Roasted Peppers and Onions **DF GF**

SUNRISE 39

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

Burnbrae Farms Scrambled Eggs with *Cows Creamery* Applewood Smoked Cheddar and Fresh Herbs **V GF H**

Fingerling Potato and *Le Coprin* Mushroom Hash **V V+ DF GF H**

Awazibi Maple Syrup Braised Pork Belly **DF GF**

Traditional Bannock Bread **V V+ H**

Cheese Board of Tête à Papineau, Applewood Smoked Cheddar, and *Fauxmagerie Zengarry* Vegan Zesty Cashew Cheese **V GF H**

Breakfast Buffet served with Premium Orange Juice, Premium Apple Juice, Iced Water, Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea

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Breakfast Pizza

Plated Breakfast

Experience our exciting breakfast selections.

SCRAMBLED EGGS 37

Basil Melon Salad with Birch Syrup
V **V+** **DF** **GF** **H**

By55 Noir N°1 Chocolate Banana Breakfast Loaf
V **V+** **DF** **GF** **H**

European Danishes **V** **H**

Burnbrae Farms Feta and Spinach Scrambled Eggs served with Crispy Bacon, Artisan Sage Chicken Sausage, Fingerling Potato Hash with Kale, Beluga Lentils, and Grape Tomato Salad **GF**

GREEN LIFE RISE 38

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

Buckwheat Wild Blueberry Galette **V** **H**

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

ROLLED OMELETTE 38

Strawberry and Saskatoon Berry Salad with Lemon Syrup **V** **V+** **DF** **GF** **H**

Fruit Danish with Pastry Cream **V** **H**

Charred Broccoli, Roasted Red Pepper and *St-Albert* Cheese Curd Rolled Omelet with Herb Rosti Potato, Seared Peameal Bacon, Tomato and Grilled Asparagus **GF**

Plated Breakfast served with Premium Orange Juice, Iced Water, Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea

V *Vegetarian* **V+** *Vegan* **H** *Halal*
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25 person minimum for service or $125.00 plus HST labour charge will apply

Rolled Omelette

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 Sea Salt and Cracked Pepper Kettle Chips **V V+ DF GF H**

Creamy Dill Dip **V GF H**

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

PAPA JACK POPCORN 16

INDIVIDUAL SERVINGS OF LOCALLY MADE *PAPA JACK POPCORN*

Dill, Butter and Kaboom BBQ Popcorn **V GF H**

Assorted Vintage *PoP Shoppe* Soda, Coca-Cola® Soft Drinks, Montellier® Sparkling Water

HEALTHY HUNGER 18

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

Buckwheat Wild Blueberry Galette **V 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*
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Clafoutis

Refreshments

SWEET — ORDER OF 10

Freshly Baked Cookies **V H**	49.00
Cruffins stuffed with *Awazibi* Maple Crémeux **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
Lemon Meringue Tartelette **V 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
Papa Jack Popcorn (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
Cows Creamery PEI Avonlea Clothbound Cheddar Cheese and Rosemary Puff Twist **V 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 *Lacelle Apiary* Honey Mustard **V DF H**	45.00
Ice Cream Bars and Sandwiches **V H**	65.00

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

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

DRINKS

Coca-Cola® Soft Drinks 5.50
Fruit Juice 5.50
NORTH Spring Water - 355ml. 5.50
Montellier® Sparkling Water. 5.50
Maple3 Organic Flavoured Water 6.50
Ziibiins Nibi Flavoured Stream Water. 8.50
Homemade Lemonade (20 Cups) 105.00
Berry-Berry Yogurt Smoothie (serves 20) **V GF H** 105.00
Starbucks® Organic Coffee (20 cups) 105.00
Teavana® 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*
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HOMEMADE SEA SALT AND CRACKED PEPPER KETTLE CHIPS

with Creamy Dill Dip

WHOOPIE PIES

Cows Creamery PEI Avonlea Clothbound Cheddar

CHEESE AND ROSEMARY PUFF TWISTS

TRUE NORTH TRAIL MIX

“Locally sourced products is just one way we showcase Ottawa to the world.”

- LORETTA BRIARD, *Rogers Centre Ottawa General Manager*

Lunch Cold Buffet

PARKDALE 42

Green Salad with Spinach and Radicchio, Shaved Fennel, Dried Cranberry, Apple and Fresh Blueberries with Sweet Balsamic Vinaigrette **V V+ DF GF**

Horiatiki Salad with Tomato, Cucumber, Red Onion and Bell Peppers with Feta, Olives and Lemon Oregano Vinaigrette **V GF H**

Smoked Turkey Sandwich with Cranberry Mayo, Crisp Bacon, Provolone, Tomato and Spinach on Rye

Roast Beef Sandwich with Grilled Onion, Cheddar, Horseradish Aioli and Leaf Lettuce on Sourdough

Egg Salad Wrap with Cracked Black Pepper, Scallion, Dijon Mayo and Arugula **V DF H**

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

Tiger Brownies and Freshly Baked Cookies **V H**

CENTRETOWN 42

Melon and Radish Salad with Feta de La Moutonnière and Pickled Garnishes **V GF H**

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

CLT - *Seed to Sausage* Capicola, Provolone Cheese, Tomato with Spinach and Basil Aioli on Brioche

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

LANSDOWNE 42

Seven Bean Pesto and Parmesan Salad with Iceberg Lettuce, Pickled Artichoke, Cherry Tomatoes and Lemon Olive Oil **V GF H**

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

Crispy Chorizo, Balsamic Roasted Peach, Pesto Mornay, Red Onion, and Crumbled Feta on Naan Bread

Albacore Tuna Sub with Avocado Dijonnaise, Chopped Pickles and Arugula **DF H**

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

Apple Crumble Cupcake **V H**

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

PRESTON 43

Peppered Peach & Feta Salad with Heirloom Cherry Tomatoes, Basil, Toasted Pumpkin Seeds, Arugula & Citrus Vinaigrette **V GF H**

Conchigliette Pasta Salad with Green Peas, Blistered Cherry Tomato, Crispy Pancetta, Shaved Grana Padano Cheese and Lemon Basil Vinaigrette

Hickory Smoked Salmon Roll with Green Leaf Lettuce, Pickled Red Onion, Dried Cranberry, and Herb Aioli on Brioche Milk Bun **H**

Warm Turkey Cacciatore Flatbread on *Nat's Bread* with Pulled Turkey Thighs, Roasted Sweet Peppers, Mushrooms, Tomato Sauce, Chili Flakes, and Smoked Applewood Cheddar **H**

Vegan Egg Salad Wrap with Red Onion, Dill, and Grainy Mustard **V V+ DF H**

Antipasti with Marinated Eggplant, Pepperoncini, and Assorted Olives **V V+ DF GF H**

Budino - Italian Chocolate Pudding with Strawberry and Oats **V DF GF H**

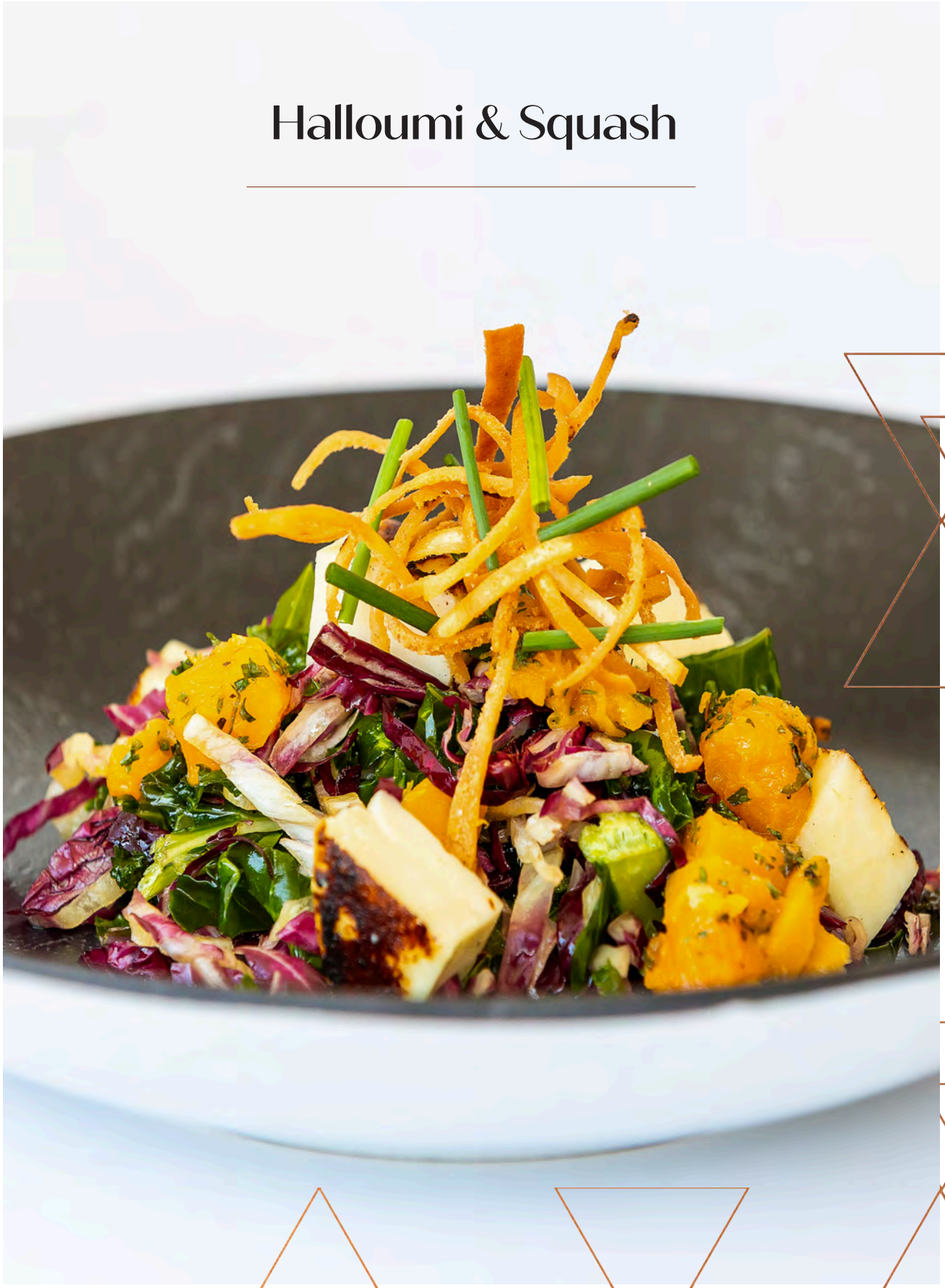
Peach Almond Frangipane Tart **V H**

Lunch Buffet served with Iced Water, 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 $175.00 plus HST labour charge will apply

Halloumi & Squash



Lunch Hot Buffet

OH CANADA! 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**

Cauliflower Panko Crusted Baked Mac & Cheese **V H**

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

Roasted Corn Succotash with Bean Medley, Peppers and Fried Tofu **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

Pudding Chomeur **V H**

WHOLESOME 46

Golden Beet Salad, Herb Oil, Arugula, and Raspberry Vinaigrette **V V+ DF GF H**

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

Quinoa and Smoked Chicken Salad **DF GF H**

Roasted Lemon-Rosemary Chicken with Spinach and Feta Cream Sauce **GF H**

Papillote Style Jail Island Salmon with Fennel, and a Warm Citrus Caper Vinaigrette **DF GF H**

Tempeh Ratatouille Casserole **V V+ DF GF H**

Muesli Maple Cookies **V V+ DF GF H**

Chia Pudding with Cassis Compote **V H**

AROUND THE WORLD 46

Moroccan Cauliflower Tabouleh with Cucumber, Cherry Tomatoes, Red Onion, Mint, Parsley, Cilantro and Chermoula Vinaigrette **V V+ DF GF H**

Egg Noodle and Red Cabbage Salad with Edamame, Julienned Carrots, Toasted Cashews, Sesame Seeds, Scallions, Mint and Basil in a Ginger Sriracha Vinaigrette **V DF H**

Korean Gochujang *Nadeau Farms* Chicken Thighs with Sesame Cabbage and Scallion Slaw **DF GF H**

Pacific Cod "Acqua Pizza" Braised in Cherry Tomato, Fennel and Red Pepper Broth Finished with Olive Oil **DF GF H**

Chickpea Vegetable Jalfrezi with Spinach and Spices **V V+ DF GF H**

Mixed Nut Baklava with *Lacelle Apiary* Honey **V H**

Banana Parfait with By55 *N°1* Chocolate Crumble
V GF H

INDO 46

Chickpea Salad with Fresh Herbs and Mango-Lime Vinaigrette **V V+ DF GF H**

Chopped Cucumber and Grape Tomato Salad with Yogurt Dressing **V GF H**

Ishina Spiced Potato-Vegetable Samosas with Sweet and Spicy Tamarind Dip **V V+ DF H**

Creamy Butter Chicken **GF H**

Cauliflower-Potato Curry **V V+ DF GF H**

Lightly Spiced Lentil Curry **V DF GF H**

Golden Basmati Rice with Tej Patta **V V+ DF GF H**

Toasted Naan Wedges Brushed with Garlic Butter **V H**

Coconut Milk Pudding **V V+ DF GF H**

Mixed Nut Barfi - Sweet Fudge with Roasted Nuts, Cardamom and Saffron **V H**

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

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Lunch Hot Buffet

THE FAIR 47

Roasted Young Potato Salad with Caramelized Onion, *Upper Canada* Nosey Goat Cheese and Dill **V GF H**

Lemon-Caraway Seed Coleslaw **V V+ DF GF H**

Turkey Reuben, Swiss Cheese, Sauerkraut and Thousand Island Dressing, Grilled on Rye

Tandoori Plant-Based Slider with Cilantro Mango Chutney **V H**

Seed to Sausage Jalapeño Smokie Sausage on a French Bakery Roll with Cabbage Slaw and Mustard Aioli

BBQ House-Made Kettle Chips **V V+ DF GF H**

By55 *Noir N°1* Cacao Nib Ganache Brownies **V V+ DF GF H**

Mini Churros with Dulce de Leche **V H**

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

THE MARKET 47

Dijonnaise Rainbow Kale Salad with Fried Honey Tofu **V GF H**

Roasted Curried Cauliflower Salad with Spinach, Celery, Cilantro, Sultanas and Lemon Masala Aioli **V V+ DF GF H**

Nadeau Farms Chicken Shawarma Wrap with Tarator Sauce, Hummus and Pickle **DF H**

Market-Style Chipotle Fried Rice with Heirloom Beans, Corn, Sauted Vegetables and Aromatic Spices **V V+ DF GF H**

Golden Palace Pork Egg Rolls

Ishina Spiced Potato-Vegetable Samosas with Sweet and Spicy Tamarind Dip **V V+ DF H**

Peach Upside Down Polenta Cake **V V+ DF GF H**

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

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

V *Vegetarian* **V+** *Vegan* **H** *Halal*
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Chickpeas & Ahi Tuna

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

Carrot & Yogurt **V GF H**

Roasted Rainbow Carrot, Carrot Ginger Purée, Charred Scallion, Mint, Toasted Pumpkin Seeds and Citrus Cumin Crème Fraiche

Green Beans & Tofu **V DF GF H**

Nicoise Style Mustard Pickled Green Bean, Kalamata Olive Purée, Dill Marinated Soft Tofu, Hard Boiled Egg and Artichoke Heart with Oregano 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

ALTERNATIVE OFFERINGS

SELECT ONE

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

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

Root Vegetables Chili **V V+ DF GF H**

Plant Based Cilantro Chili with Smoked Tempeh, Pico de Gallo and Lime Coconut Cream Steamed Rice

Ancient Grain & Tofu Cake **V V+ DF GF H**

Roasted Vegetables and Smoked Red Pepper Sauce

Roasted Root's Risotto **V V+ DF GF H**

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

LUNCH MAINS

***SELECT ONE**

Butter Chicken **GF H** 50.00

Lightly Spiced Curry Oven Roasted Chicken with *Ishina* Classic Sauce, Golden Basmati Rice and Green Lentil Dal Masala *(served with Buttered Naan Bread)*

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

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

Pot Pie Reimagined **H** 49.00

Roasted *Nadeau Farms* Chicken Breast, Root Vegetables, Wilted Spinach, Herb Velouté, Sage Dusted Puff Pastry

Turkey Moussaka Meatloaf **GF H** 49.00

Turkey Meatloaf with Oregano Bechamel, Eggplant Purée and Market Vegetables

Cavatelli Beef Ragu **H** 49.00

Cavatelli with *High River Farm* Beef Ragu

Quinoa Salmon Cake **GF H** 52.00

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

LUNCH DESSERTS

All desserts are made in-house by our talented pastry team.

SELECT ONE

Lemon Tart **V H**

Raspberry Coulis

Berry Clafoutis **V GF H**

Classic French Baked Custard with Seasonal Berries

Pudding Chomeur **V H**

Traditional Maple Dessert Served with Vanilla Anglaise

Cappuccino Tiramisu **V H**

Coffee Crémeux, Whipped Mascarpone, Cocoa Light Sponge

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

Chocolate Sponge, Mousse, Milk Glaze, Ganache Montee

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

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

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

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

Jail Island Salmon & Cranberry Puttanesca

Plated Dinner

Take your time and enjoy the literal fruits of our labour.

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 Fraiche

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 **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, *Cows Creamery* PEI Avonlea Clothbound Cheddar, and Apple Cider Vinaigrette

Chickpeas & Ahi Tuna **GF DF H**

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

DINNER MAINS

***SELECT ONE**

Nadeau Farms Chicken Thigh **GF H** 75.00

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

Nadeau Farms Chicken Supreme **GF DF H** 75.00

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

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

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

Jail Island Salmon & Cranberry Puttanesca **GF H**. . 85.00

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

High River Farm Short Rib **GF DF H** 89.00

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

Bison & Fogo Island Shrimp **GF** 96.00

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

High River Farm Beef Tenderloin **GF H** . . . 92.00

Char-grilled Beef Tenderloin, Creamy Garlic Potato Dauphinoise, Roasted Seasonal Vegetables and Thyme Demiglace

Pork Belly & Scallops **GF** 95.00

Awazibi Maple Cured Pork Belly, Blackened Diver Scallops with Ginger Carrot Purée, Parsnip Mash, Oven-Roasted Asparagus, and Maple Jus

Continued ›

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.*

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

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

Plated Dinner

ALTERNATIVE OFFERINGS

SELECT ONE

Plant-Based Marinara Meatballs V V+ DF GF H

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

Chaga Dusted Cauliflower

V V+ DF GF H

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

Vegan Tofu Masala V V+ DF GF H

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

Crispy Plant-Based Cutlet V V+ DF GF H

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

Plant-Based Meatloaf V V+ DF GF H

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

DINNER 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

Almond Biscuit 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 GF H

Vanilla Sauce and *Lacelle Apiary* Honey

Plated Dinner served with Iced Water, 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 $225.00 plus HST labour charge will apply

“We like to share our passion — whether it’s with 5 or 5,000 guests.”

- PATRICK TURCOT, *Rogers Centre Ottawa Executive Chef*

Dinner Buffet

THE ROCKCLIFFE 91

Charcuterie & 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 H**

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

THE BEECHWOOD 75

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

Napa Cabbage Wedge, Crispy Bacon, Scallion, Tomato Jam, and Miso-Tahini Dressing **DF GF**

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 and Roasted Pumpkin Seeds **V GF H**

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

Jail Island Salmon Medallion, Puttanesca Style with Lemon Gremolata **DF GF H**

Citrus Steamed Rice with Heirloom 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**

Cardamom Chocolate Mousse **V GF H**

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

Bread Roll and Butter **V H**

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

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

crEATe Culinary Experience

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

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.

$100.00 PER PERSON

Wine pairings can be offered for an additional cost.

Minimum 10 guests | Maximum 20 guests

Reception Hors d'Oeuvres

Delicate portions with copious flavours.

CHILLED HORS D'OEUVRES 47/DOZEN

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 Pâte 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**

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

WARM HORS D'OEUVRES 47/DOZEN

Truffle Mac & Cheese Fritter **V H**

Ishina Spiced Potato-Vegetable Samosas with Sweet and Spicy Tamarind Dip **V V+ DF 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**

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.

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

Networking Reception

Connect with new partners while enjoying our compositions.

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**

Banana Parfait with By55 N1 Chocolate Crumble **V** **GF** **H**

CHAMPLAIN

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

High River Farm Beef Slider, Sauteed Onions, Charlevoix 1608 Cheese and Chipotle Aioli **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**

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

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

High River Farm Beef Tenderloin

Reception Package

MEET AND GREET 49

CHILLED HORS D'OEUVRES
(2 PER PERSON)

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

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

WARM HORS D'OEUVRES
(2 PER PERSON)

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

Wild Mushroom Arancini with Lemon Pepper Aioli **V 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, Pineapple, Watermelon, and Berries **V V+ DF GF H**

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

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

Reception

Enjoy our wide selection of options to elevate your next 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, Pineapple, 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 Almond Macarons, BY55 Noir N°1 Chocolate Truffles and Almond 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**

SUSHI 20/GUEST

Assorted Sushi Rolls with Wasabi, Wakame Salad and Sriracha Aioli **DF**

(4 pieces per person)

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

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**

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**

POUTINE 18/GUEST

High River Farm Beef & Gnocchi Poutine **H GF**

Braised Beef Short Rib, Potato Gnocchi, *St- Albert* Cheese Curd, Pan Gravy & Green Onion

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**

DUMPLING+ 18/GUEST

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

Mini Poké Bowl with Pickled Root Vegetables and Tofu **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

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**

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

COTTON CANDY SURPRISE 15/GUEST

By55 Noir N°1 Truffle Pop Wrapped in Cotton Candy **V GF H**

Raspberry Financier **V H**

Beverage Menu

HOST BAR

Domestic Beer – *Coors Light, Blue Moon Belgian White* 9.50

Imported Beer 10.25

Local Craft Beer - *Broadhead Brewing Company* - 473 ml 11.50

Dunrobin Distilleries Raspberry Black Tea Vodka Soda - 355ml 10.00

Collective Arts Zero Proof Mocktail- 355ml 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

Coca-Cola® Soft Drinks, Fruit Juice, NORTH Spring Water, Montellier® Sparkling Water 5.50

Non-Alcoholic Beer Heineken 0.0% 9.50

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

Bar Enhancements

SIGNATURE CRAFT COCKTAILS — $15.75 / COCKTAIL

Craft cocktails elevate the drinking experience with meticulous attention to detail and quality ingredients. Featuring unique, refreshing flavor combinations, incorporating housemade crafted syrups, bitters, and infusions.

Available on a *host* basis only. Request information about cocktail options with your Event Services Manager.

INTERACTIVE COCKTAIL STATION FEATURING *DUNROBIN DISTILLERIES* EARL GREY GIN — $15.75 / COCKTAIL

It is a stylish and whimsical addition to your event featuring Dunrobin Earl Grey Gin Cocktails infused with flavored smoke.

Price includes a designated bartender and features 2 cocktails: Flying Colours Gin & Tonic, and Ginger Gin Fog.

Minimum order of 100 cocktails, maximum service time of 2 hours.

Bar Enhancement prices are subject to 13% HST and 18% administrative charge.

Wine List

White / Rosé

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

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
Domaine de Bachellery Chardonnay (Unoaked) . . . . . Languedoc, France 69.00

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
Creekside Estate Winery Shiraz VQA . . . . . Niagara-on-the-Lake 56.00
The Local Collective by Lakeview Wine Co. Merlot VQA . . . . . Niagara-on-the-Lake 60.00

INTERNATIONAL

Intimista Vinho Tinto . . . . . Portugal 56.00
Talamonti Il Lupo Sangiovese . . . . . Abruzzo, Italy. 59.00
Domaine de Bachellery Merlot . . . . . Languedoc, France 64.00
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
Lakeview Wine Co. Vidal Icewine VQA. . . . . Niagara-on-the-Lake 70.00

Non-Alcoholic Wine

Smoky Bay Chardonnay 0% . . . . . Merbein, Australia 49.00
Smoky Bay Shiraz 0% . . . . . Merbein, Australia 49.00

If the net consumption does not exceed $500.00 for passed wine service a labour charge of $250.00/bartender plus 13% HST will be applicable.

Beverage Partners Menu Pairings

DIAMOND ESTATES WINES & SPIRITS LTD.

Local Collective Black Cabernet

Lunch Hot Buffet - Oh Canada! *(Page 22)*

Intimista Vinho Tinto

Lunch Hot Buffet - Around the World *(Page 22)*

Local Collective Good Company Red

Plated Lunch - Butter Chicken *(Page 25)*

Seasons Sauvignon Blanc

Plated Lunch - *Nadeau Farms* Chicken Breast *(Page 25)*

Local Collective Merlot

Plated Dinner - *North Ridge* Short Rib *(Page 27)*

Local Collective Unoaked Chardonnay

Plated Dinner - Pork Belly & Scallops *(Page 27)*

Teia Malbec

Dinner Buffet - The Rockcliffe *(Page 30)*

Fresh Secco Sparkling

Reception Hors d'Oeuvres *(Page 32)*

Cielo Prosecco

Networking Reception *(Page 33)*

Creekside Shiraz

Reception Package *(Page 35)*

Il Lupo Sangiovese

Reception *(Page 36)*

Cielo Pinot Grigio

Action Stations *(Page 37)*

EST. 2011 BROADHEAD BREWERY

Blueberry Blonde

Plated Lunch - Quinoa Salmon Cake *(Page 25)*

Amber Ale

Plated Dinner – North Ridge Short Rib *(Page 27)*

Light Lager

Dinner Buffet - Roasted Corn with Bean Medley, Peppers and Fried Silken Tofu *(Page 30)*

New England IPA

Dinner Buffet – Jail Island Salmon Medallion, Puttanesca Style with Lemon Gremolata *(Page 30)*

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 beverages 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 mealtimes 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*

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 and Beverage Cost
- 6 Business Days. . . . . .Final Guarantee of the Number of Guests Attending

ROGERS Centre
Ottawa

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