



Centre **Shaw** Centre

2023

Holiday

MENU





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 Shaw Centre.

FESTIVE BUFFET DINNER PACKAGE

\$87.00/guest

PASSED HORS D'ŒUVRES

(3 PIECES PER GUEST)

CHILLED

Balsamic Beetroot Tartare with Basil Pumpkinseed Butter **V V+ DF GF H**

Savory Pumpkin Panna Cotta **V V+ DF GF H**

WARM

Vegan Tourtière Tartelettes **V V+ DF H**

Seed to Sausage Smoked Ham Arancini with Brie **GF**

DINNER BUFFET

CHILLED

Rotini Pasta Salad with Lemon Arugula Pesto, Sundried Tomato, Grilled Broccoli, Chopped Kalamata Olives, and Roasted Corn **V V+ DF GF H**

Baby Spinach Salad with Mandarins, Sunflower Seeds, Crumbled Feta, Pickled Red Onion, and Honey Pomegranate Vinaigrette **V GF H**

Beet Cured Hot Smoked Salmon with Candied Orange and Shallot Compote **DF GF H**

Charcuterie and Cheese - *Pingue* Prosciutto, Smoked Capicola Ham, *Seed to Sausage* Cured Ham and Saucisson Sec, *Cows Creamery* Applewood Smoked Cheddar, Balsamic Marinated *Bella Casara* Burrata, and *Upper Canada Cheese Company* Nosey Goat Cheese, Apple and Raspberry Chutney, Assorted Crackers, Crostini, and Pickled Garnishes

WARM

Roasted Red Pepper and Apple Cider Bisque with Fried Eggplant and Crispy Capers **V GF H**

Overnight Roasted Turkey Breast and Pulled Confit Thigh Medallion, Pumpkinseed and Cranberry Stuffing with Classic Rich Gravy **DF H**

Chef Attended Artisan Farm Blue Mountain Beef Striploin Wrapped with *Pingue* Prosciutto and Mushroom Duxelles with Herb Demiglace **GF**

Plant Based Festive Loaf with Cranberry Chutney. Yellow Beet Crema **V V+ DF GF H**

Smashed Fingerling Potatoes with Full-Fat Sour Cream and Chopped Chives **V GF H**

Root Vegetable Ratatouille with Dried Fruits and Quinoa **V V+ DF GF H**

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

50 person minimum for service or \$200.00 plus HST labour charge will apply

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

DESSERTS

Chestnut "Mont-Blanc" Tartlets with Cassis and Vanilla Sponge **VH**

Mandarin Bonbons Dipped in *By55 Noir* N°1 Chocolate **V GF H**

Pear Parfait with Pear Compote, VQA Cabernet Mousse and Vanilla Diplomat **V**

Pineapple Rum Balls **V**

Ginger Snap Spice Cookies **V V+ DF GF H**

Maple and White Balsamic Infused Melon Salad **V V+ DF GF H**

LATE NIGHT ENHANCEMENT

Warm Turkey Cacciatore Flatbread with Pulled Turkey Thigh, Roasted Sweet Peppers, Mushrooms, Tomato Sauce, Chili Flakes, and Smoked Applewood Cheddar **H** \$12.00/guest

Golden Palace Egg Rolls and Mini Turkey Mac and Cheese \$12.00/guest

Vegan Egg Sandwich with Arugula **V V+ DF H** and BBQ Pulled Beef Sandwich on a Sub **DF** \$12.00/guest

Served with Starbucks® Organic Coffee, Decaffeinated and Teavana® Tea.



THREE COURSE FESTIVE PLATED DINNER PACKAGE

PASSED HORS D'ŒUVRES

(3 PIECES PER GUEST)

CHILLED

Balsamic Beetroot Tartare with Basil Pumpkinseed Butter **V V+ DF GF H**

Savory Pumpkin Panna Cotta **V V+ DF GF H**

WARM

Vegan Tourtière Tartelettes **V V+ DF H**

Seed to Sausage Smoked Ham Arancini with Brie **GF**

APPETIZER

Roasted Red Pepper and Apple Cider Bisque **V GF H**
with Fried Eggplant and Crispy Capers

Chicken Liver Pâté
with Dried Fruits, Toasted Brioche, Chopped Cornichons and Mrs. McGarrigle's Grainy Dijon

Baby Spinach Salad **V GF H**
with Mandarins, Sunflower Seeds, Crumbled Feta, Pickled Red Onion and Honey Pomegranate Vinaigrette

Root Vegetable and Pulse Salad **V GF H**
Red Lentil, Coconut Cream, Maple Glazed Roasted Sweet Potato and Squash, Crispy Quinoa, Beets, Arugula, Parsley Puree, Chili Oil with a Roasted Carrot and Cumin Dressing

LATE NIGHT ENHANCEMENT

Warm Turkey Cacciatore Flatbread with Pulled Turkey Thigh, Roasted Sweet Peppers, Mushrooms, Tomato Sauce, Chili Flakes, and Smoked Applewood Cheddar **H** \$12.00/guest

Golden Palace Egg Rolls and Mini Turkey Mac and Cheese \$12.00/guest

Vegan Egg Sandwich with Arugula **V V+ DF H** and BBQ Pulled Beef Sandwich on a Sub **DF** \$12.00/guest

Served with Starbucks® Organic Coffee, Decaffeinated and Teavana® Tea.

MAIN

Roasted Turkey **DF H** \$86.00
Overnight Roasted Turkey Breast and Pulled Thigh Confit Medallions, Pumpkinseed and Cranberry Stuffing, Root Vegetable Ratatouille, and Classic Rich Gravy

Beef Striploin Wellington Style **GF** \$94.00
Artisan Farm Blue Mountain Beef Striploin Wellington Style with Pingue Prosciutto, Mushroom Duxelles and Herb Demiglace, Yukon Gold Potato Purée, and Root Vegetable Ratatouille

Chicken Supreme **GF H** \$84.00
Marinated Nadeau Farm Chicken Supreme with Turnip Puff, Dried Cranberry & Walnut Gremolata, Roasted Parsnip, Green Beans with Honeycrisp Apple Gravy

ALTERNATIVE OPTIONS

Plant Based "Beef" Wellington **V V+ DF GF H**
with Crisped Herb Crust, Yukon Potato and Olive Oil Puree, Root Vegetable Ratatouille, and Roasted Mushroom Gravy

Vegan Jägerschnitzel **V V+ DF GF H**
Crispy Breaded Vegan Steak with Creamy Mushroom Sauce, Roasted Fingerling Potatoes, and Seasonal Vegetables

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

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

DESSERT

By55 Lait N°2 Éclair **V H**
Milk Chocolate Crémeux, Passion Fruit Crémeux, Banana Crémeux, and Salted Caramel Sauce

Festive Opera Cake **V H**
Pistachio Joconde, Sour Cherry Confit, Vanilla Mousseline, and Almond Meringue Puffs

Apple Gingerbread Cake **V V+ DF GF H**
Caramelized Apple Compote, Gingerbread Cake with Cassis Gel

50 person minimum for service or \$200.00 plus HST labour charge will apply

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

BEVERAGES

HOST BAR

Domestic Beer - <i>Molson Canadian, Coors Light</i>	\$8.75
Imported Beer - <i>Heineken, Sol</i>	\$9.25
Local Craft Beer - <i>Broadhead Brewing Company 473ml</i>	\$10.50
<i>Dunrobin Distilleries Raspberry Black Tea Vodka Soda 355 ml</i>	\$9.25
House Wine - 5oz	\$10.25
Liquor	\$9.25
Deluxe Liquor - <i>Dunrobin Distilleries Artisanal Spirits</i>	\$11.25
Liqueurs	\$10.25
Cocktails	\$12.50
Signature/Deluxe Cocktails	\$14.50
Non Alcoholic	\$4.75
<i>Coca-Cola® Soft Drinks, Fruit Juice, Dasani® Bottled Water, Montellier® Sparkling Water</i>	

Host bar prices are subject to 13% HST and 18% administrative charge

If the net consumption does not exceed \$500.00/bar, a labour charge of \$250.00/bar plus 13% HST will be applicable

HOLIDAY COCKTAIL

Santa Claus Smash - <i>Martini Rosso and Tonic Cocktail</i>	\$12.50
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CASH BAR

- Available upon request with minimum net sales
- Prices will be posted at the event bar
- Bars are cashless. Methods of payment accepted are; *Apple Pay, Google Pay, tap and go, Visa, MasterCard, American Express, Discover, Union Pay, JCB and Interac.*



WINE LIST

● Organic ● Certified Sustainable ● Biodynamic V+ Vegan

WHITE

CANADIAN

● **PELEE ISLAND SAUVIGNON BLANC** VQA
Pelee Island, Ontario \$47.00

● **LIGHTHOUSE RIESLING** VQA
Pelee Island, Ontario \$49.00

HENRY OF PELHAM PINOT GRIGIO VQA
Niagara, Ontario \$56.00

V+ ● **VINEDRESSERS CHARDONNAY** VQA
South Islands, Ontario \$61.00

RED

CANADIAN

V+ ● **PELEE ISLAND CABERNET FRANC / SAUVIGNON** VQA
Pelee Island, Ontario \$47.00

V+ ● **PELEE ISLAND SHIRAZ**
Pelee Island, Ontario \$49.00

HENRY OF PELHAM BACO NOIR VQA
Niagara, Ontario \$56.00

V+ ● **VINEDRESSERS MERITAGE** VQA
South Islands, Ontario \$67.00



INTERNATIONAL

FOLONARI PINOT GRIGIO
Veneto, Italy \$48.00

V+ ● **LAS MULAS SAUVIGNON BLANC RESERVA ORGANIC**
Central Valley, Chile \$54.00

● **THREE THIEVES CHARDONNAY**
California, USA \$57.00

● **M. CHAPOUTIER BELLERUCHE GRENACHE BLANC**
Côte du Rhône, France \$60.00

BREAD & BUTTER SAUVIGNON BLANC
California, USA \$65.00

INTERNATIONAL

FOLONARI VALPOLICELLA
Veneto, Italy \$48.00

V+ ● **LAS MULAS CABERNET SAUVIGNON RESERVA ORGANIC**
Central Valley, Chile \$54.00

THREE THIEVES CABERNET SAUVIGNON
California, USA \$57.00

M. CHAPOUTIER BELLERUCHE ROUGE
Côte du Rhône, France \$60.00

BREAD & BUTTER PINOT NOIR
California, USA \$68.00

SPARKLING WINE & PROSECCO

V+ ● **PELEE SECCO** Pelee Island, Ontario - \$51.00

SANTA MARGHERITA BRUT PROSECCO SUPERIOR DI VALDOBBIADENE Veneto, Italy - \$71.00

If the net consumption does not exceed \$500.00/bar, a labour charge of \$250.00/bar plus 13% HST will be applicable

GENERAL INFORMATION



FOOD AND BEVERAGE PLANNING

- Select from the food and beverage choices presented in our menus, or we are happy to customize and create special menus to suit your tastes and needs for an additional fee.
- All food and beverage must be prepared and presented by the Shaw Centre. 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 Shaw Centre Alcohol Beverage Policy.
- Food and Beverage specifications must be received in writing 45 days prior to the event.
- Upon receipt of specifications, your Shaw Centre 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 90 days out.**
- **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 Shaw Centre with Confirmation of Event Specifications

14 Days

Estimated Food & Beverage Cost

6 Business Days

Final Guarantee of the Number of Guests Attending



Shaw) Centre

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