

# *Wedding Menu*

2022



**Shaw) Centre**

Union Eleven Photographers

# Your Perfect Wedding Day

Shaw Centre offers weddings the ideal pairing of setting and service. Our stunning panoramic views, culinary sophistication, and inspired people, combine to create the perfect event and memories that will last a lifetime.

## Local Fresh Ingredients Matter

Our culinary team is thrilled to welcome you to the Shaw Centre and look forward to providing you with the utmost food and beverage experience.

From coast to coast we have true artisans that work hard to provide the centre with their highest quality products, allowing us to offer our guests a transformative culinary experience. The current climate has provided a lot of change within many industries, and culinary is no exception. Our guest experience remains one of our top priorities and our culinary team is here to assist you with your dietary preferences, all while delivering a world class product in the safest possible way.

Our menu is designed to offer a variety of options and we encourage you to contact your Event Services Manager for more details throughout your planning process.

We look forward to working with you on ensuring a successful and memorable day!

### All Wedding Packages Include:

*Clients' wedding cake (cut and trayed)*

*Starbucks® Organic Coffee and Teavana® Tea*

### Other Inclusions:

*White floor-length tablecloths, napkins and candles*

*Raised head table with podium  
(microphone to be arranged separately)*

*Raised DJ stage with dance floor*

*Guest book table, gift table and cake table*



# Chef Patrick Turcot

Patrick Turcot is a Quebec-born Executive Chef bringing with him experience from a distinguished career at numerous prestigious hotels across North America. He found his passion for food and cooking when he was a teenager, pursuing his dream by graduating from the Institute of Tourism and Hospitality of Quebec.



## 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.

# Buratta & Tomato

Freshness – our simple passion.

**heirloom tomato**

Lightly dusted with  
Fleur de Sel.

**stone fruit**

Pickled and selected  
to match the Buratta.

**buratta**

Fresh Bella Casara  
cheese from  
Vaughan, Ontario.



# Plated Dinner Package

## Reception Hors D'Oeuvres

Select two chilled and two warm hors d'oeuvres based on three pieces per person.

### Chilled Hors D'Oeuvres

Candied Maple and Ginger Soy Glazed Atlantic Salmon with Caper Berries **DF GF**

Smoked Chicken, Mango-Jicama Slaw, Lemon Garlic Aioli and Crisp Filo Crown **DF**

"BLT" Tempeh Bacon, Arugula Pesto, Oven Dried Tomato on Crostini **V V+ DF**

Roasted Tiger Shrimp with Wasabi Cocktail Sauce **DF GF**

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

Antipasti Skewer with Artichoke, Marinated Bocconcini, Kalamata Olives and Heirloom Tomatoes **V GF**

### Warm Hors D'Oeuvres

Truffle Mac & Cheese Fritter **V**

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

Crisp Oka Cheese and Apple Filo Purse **V**

East Coast Salt Cod Cakes with Roasted Tomato and Caper Aioli **DF GF**

Croque Garçon - Swiss Cheese Puff Stuffed with Smoked Ham and Béchamel Sauce

Raspberry, Almond and Brie Cheese Filo Purse **V**

## Appetizers

Select one appetizer for a three-course meal, two appetizers for four courses.

### Parsnip and Fennel Soup **V GF**

Parsnip Chips

### Peaches and Cream **V GF**

Peaches and Cream Corn Chowder with Jalapeno Saffron Cream

### Garlic and Cauliflower **V GF**

Roasted Garlic and Truffled Cauliflower Soup with Charred Cauliflower

### Mushroom and Celeriac **V GF**

Mushroom and Celeriac Chowder with Juniper-Fennel Dust

### Endive Arugula Salad **V GF**

Grilled Radicchio, Roasted Grapes, Cow's Creamery Avonlea Clothbound Cheddar and Roasted Garlic Dressing

### Chopped Salad **V GF**

Snow Peas, Radishes, Cucumbers, Greens, Radicchio, Crumbled Feta and Shallot-Dill Vinaigrette

### Burrata and Tomato **V GF**

Heirloom Tomatoes, Pickled Stone Fruit, *Bella Casara* Burrata, Shaved Fennel and Grilled Frisée

### Baby Spinach and Corn **V GF**

Spinach Salad, *Lacelle Apiary* Honey Roasted Corn, Grape Tomatoes, *Glengarry Celtic* Blue Crumble and Apple Cider Maple Vinaigrette

### Enhancements

1 Glass of Sparkling Wine

\$8.75

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

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

Connect with others while enjoying our compositions.

# Miso Glazed Atlantic Salmon

Culture Combination to Die For.

## soba noodle

Buckwheat noodle served warm with a touch of sesame oil.



## salmon

Fresh *Ocean Wise* atlantic salmon, oven roasted with miso glaze.

## broth

Placed in a slow-simmered lemongrass shellfish broth.

# Plated Dinner Package

## Mains

Plated Offering served with Artisan Bread, Starbucks® Organic Coffee, Decaf and Teavana® Tea.

### Pingue Prosciutto Chicken **GF**

Prosciutto-Wrapped Chicken with White Bean Cassoulet and Grape Tomato Truffle Jam

3 course \$90  
4 course \$100

### Alberta Beef Tenderloin **GF**

Maple Mrs. McGarrigle's Mustard Crusted Tenderloin with Duck Fat Pont Neuf Yukon Gold Potatoes and Naturel Jus Reduction

3 course \$99  
4 course \$109

### Artichoke Caprese Chicken Supreme **GF**

Stuffed Ontario Chicken Supreme, Spinach Orzo Pasta, Thyme Butter Braised Baby Vegetables and Olive Oil Demi-Glaze

3 course \$92  
4 course \$102

### Mushroom Chicken Supreme **GF**

Chicken Supreme with Mushroom Crust and Charlevoix 1608 Cheese, Creamy Mashed Potatoes and Pan Jus

3 course \$91  
4 course \$101

### Miso Glazed Atlantic Salmon **DF**

Buckwheat Noodles, Sesame Seed Braised Daikon and Carrots with Lemon Grass Shellfish Broth and Salsa

3 course \$94  
4 course \$104

### Slow-Cooked Beef Short Rib **GF**

Maple Whiskey and Lacelle Apiary Honey Glazed Alberta Short Rib with Smashed Red Potato, Sour Cream and Onion

3 course \$97  
4 course \$107

### Land and Sea **GF**

Slow Roasted Labrador Tea Bison Medallion and East Coast Basil Crab Cake, Classic Potato Rösti and Lemon Béarnaise Sauce

3 course \$106  
4 course \$116

### Package Includes

2 Glasses of House Wine

## Alternative Options

Select one

### Grain Risotto **V**

Farro and Quinoa with Tête a Papineau Cheese, Honey Roasted Butternut Squash, Grilled Tempeh and Onion Tomato Compote

### Spiral Ratatouille **V GF**

Classic Ratatouille, Creamy Basil Polenta, Vegetables Tossed with Organic Olive Oil, Toasted Pumpkin Seeds and Tofu Feta

### White Bean Truffle Cassoulet **V V+ DF**

White Bean Cassoulet with Eggplant and Lentil Meatless Meatballs with Fleur de Sel Crouton

### Thai Curry **V V+ DF GF**

Coconut-Vegetable Green Curry, Steamed Jasmine Rice, Tofu and Sweet Chili Sauce

### Mushroom Gnocchi **V GF**

Wild Mushroom Cream Sauce, Glengarry Celtic Blue Cheese and Grilled King Oyster Mushrooms

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

When offering a choice menu, the highest main course price will apply (Maximum of 3 entrée choices) including vegetarian  
25 person minimum for dinner service or \$200 plus HST labour charge will apply

# Plated Dinner Package

## Desserts

Select 1 option

### Apple **v**

Classic Tarte Tatin with Apple Cider Glaze and Cinnamon Cream

### Signature **v**

BY55 Noir N1 Chocolate Marquise, Dulce de Leche Cream and Cranberry Coulis

### Peach **v V+ DF GF**

Peach Tatin with Oat Crumble

### Lemon

Lemon Curd Tarte with Torched Meringue



The secret ingredient is love.

**v** Vegetarian **V+** Vegan **DF** Dairy Free **GF** Gluten Free

25 person minimum for dinner service or \$200 plus HST labour charge will apply



*Shane and I wanted to send a BIG 'thank you' to your team for helping us plan and execute our perfect wedding day. We had such an amazing day and couldn't have done it without you. Your creative ideas, positive attitude, and detail-oriented work ethic are so wonderful. You were an absolute pleasure to work with!*

*The room and view were breathtaking (what a sunset!), the food was delicious, and the service was incredible. I've heard nothing but positive feedback from all our guests, saying it was one of the best weddings they'd ever attended. We feel so lucky to have gotten our fairytale wedding.*

*Natalie & Shane*

# Enhancements

Enjoy our wide selection of extras to make sure your taste buds are satisfied.

## Stations

### Intermezzo Antipasti

\$18.00 /guest

Pingue Prosciutto, Sweet Capicola Ham, Grilled Chorizo and Sopressata Salami

Kalamata Olives, Roasted Peppers, Pickled Pepperoncini, Mushrooms and Artichoke Hearts

*St-Albert* Aged Cheddar, Bocconcini and *Charlevoix* 1608

Assorted Water Biscuits, Baguettes, Grainy Mustard and Sour Gherkins

### Artisan Canadian Cheese Board **V**

\$17.00 /guest

Love Avonlea Clothbound Cheddar, *Tête a Papineau*, *Glengarry Celtic Blue*, *Upper Canada Cheese Company* Nosey Goat and Quebec Le Cendre

Dried Fruit, Water Biscuits, Black Pepper Crostini and Nuts

### Fresh Market Vegetables **V V+ DF GF**

\$8.00 /guest

Rainbow Carrots, Radishes, Cauliflower, Cucumber, Zucchini, Green Beans, and Grape Tomatoes

Roasted Garlic and White Bean Dip

### Crackers and Dip Station **V**

\$10.00 /guest

Cracked Pepper and Kalamata Bruschetta, Roasted Garlic Truffle Hummus and Spinach Dip

Flatbread, Crisps and Fleur de Sel Crostini

### Sliced Fresh Fruit **V V+ DF GF**

\$9.00 /guest

Sliced Cantaloupe, Honeydew Melon, Pineapple, Watermelon and Berries

### Sweet Tooth

\$14.00 /guest

Macarons, Cake Pops, Rice Puffs and Warm Cinnamon Donut Holes

### Poutine Station

\$12.00/guest

Crisp Wedge Fries, Traditional Rich Gravy and *St-Albert* Curd Cheese

## Action Stations

### Mac and Cheese

\$14.00 /guest

Creamy *Tête à Papineau* Mornay Sauce  
Beer Braised Pulled Pork

### The Pit Master

\$15.00 /guest

Carved Oven Smoked BBQ Brisket on Brioche Buns with Pickled Red Onion Slaw

Beef Sliders with *Bearbrook Farm* Boar Bacon  
Whiskey Onion Jam

### Quinoa Risotto **V GF**

\$14.00 /guest

Butternut Squash and Avonlea Clothbound Cheddar Risotto

Chardonnay Braised Wild Mushroom and Shallot Stew

### Shrimp Bar **GF**

\$15.00 /guest

Cold Bloody Mary Shrimp Ceviche with Roasted Garlic, Pingue Prosciutto, Sautéed Shrimp and Pesto Grape Tomatoes

### Alberta **DF**

\$495.00 (serves 35)

Slow Roasted Dry Rubbed Flank Steak, Roasted Garlic, *Mrs. McGarrigle's* Mustard Crust

Maple Whiskey Onion Compote with Fleur de Sel Crostini

### Starbucks Barista Coffee Bar

\$5.75 /cup

Barista Style Coffee Bar serving Cappuccino, Espresso and Lattes for you and your guests.

*Minimum 100 cups. Maximum service time of two hours.*

### Lemon

Lemon Curd Tart with Torched Meringue

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

25 person minimum order per item, unless otherwise indicated, or \$150.00 plus HST labour charge will apply

# Plated 'Sunday' Brunch

Three Courses of Gastronomic Excellence

## Brunch Bliss

\$50.00

Served with Artisan Bread and Starbucks® Organic Coffee, Decaf and Teavana® Tea

Sparkling Wine with Fresh Pressed Orange Juice

Vanilla Yogurt and Homemade Toasted Lacelle Apiary Honey Granola

Mrs. McGarrigle's Mustard Hot Smoked Salmon, Caper Berry and Pickled Onions **GF**

Duo of Braised Alberta Beef Short Rib with Chimichurri Condiment and Kale Roasted Squash Frittata

Warm Farro and Grape Tomato Salad with Grilled Asparagus

French Toasted Bread Pudding with Alska Maple Crema **V**

### Enhancements

#### Additional Mimosas

\$8.75 /glass

#### Starbucks Barista Coffee Bar

\$5.75 /cup

Barista Style Coffee Bar serving Cappuccino, Espresso and Lattes for you and your guests.

Minimum 100 cups. Maximum service time of two hours.

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

25 person minimum for brunch service or \$150.00 plus HST labour charge will apply

Connect with others while enjoying our compositions.

# Artisan Canadian Cheese Board

Local Canadian cheeses, hand selected by our Executive Chef and his culinary team.

## avonlea clothbound cheddar

Milk from several local Holstein herds in PEI is used to make this cheese - truly one of the best.

## le cendre

Ripened for 45 days, this semi-soft cheese with a washed rind is made with pasteurized milk drawn from Charlevoix dairy farms.

## nosey goat

Tied First-place at the 2017 American Cheese Society Awards for washed rind cheese. Aged over 60 days.

## tete a papineau

Made in the delightful town of Montebello, this cheese is lovely with nice creamy texture.


## glengarry celtic blue

This Lancaster Ontario made cheese is a soft creamy blue cheese, with delicate blue veining and a limestone coloured natural rind which is developed by specific ripening cultures.



# Beverage Menu


## HOST BAR

Domestic Beer - Molson Canadian, Coors Light		\$7.75
Imported Beer - Heineken, Dos Equis Lager		\$8.50
Local Craft Beer - 473 ml		\$9.75
Hard Seltzer		\$8.50
House Wine		\$9.50
Liquor		\$8.50
Cocktails		\$9.50
Signature / Deluxe Cocktails		\$10.50
Non-Alcoholic	Coca-Cola® Soft Drinks, Minute Maid® Fruit Juice, Dasani® Bottled Water, eska® Sparkling Water	\$4.50

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 \$150.00/bar plus 13% HST will be applicable

## CASH BAR

Domestic Beer - Molson Canadian, Coors Light		\$8.75
Imported Beer - Heineken, Dos Equis Lager		\$9.75
Local Craft Beer - 473 ml		\$11.00
Hard Seltzer		\$9.75
House Wine - 5 oz		\$10.75
House Wine - 9 oz		\$14.50
Liquor		\$9.75
Cocktails		\$10.75
Signature / Deluxe Cocktails		\$12.00
Non-Alcoholic -	Coca-Cola® Soft Drinks, Minute Maid® Fruit Juice, Dasani® Bottled Water, eska® Sparkling Water	\$5.00

If the net consumption does not exceed \$500.00/bar, a labour charge of \$150.00/bar plus 13% HST will be applicable.

Cash bar prices include 13% HST.

Because no great story started with someone eating a salad.

# Wine List



Organic



Certified Sustainable



Certified Sustainable & Vegan






Biodynamic

## WHITE

### CANADIAN

Pelee Island Sauvignon Blanc VQA	Pelee Island, Ontario	\$43
Pelee Island Lighthouse Riesling VQA	Pelee Island, Ontario	\$47
Henry of Pelham Pinot Grigio VQA	Niagara, Ontario	\$53
Mission Hill Five Vineyards Pinot Blanc VQA	Okanagan Valley, BC	\$61

### INTERNATIONAL

Trapiche Reserve Pinot Grigio	Mendoza, Argentina	\$44
 Las Mulas Chardonnay Reserva	Central Valley, Chile	\$49
 M. Chapoutier Belleruche Grenache Blanc	Côtes du Rhône, France	\$53
Three Thieves Chardonnay	California, USA	\$54
 Villa Maria Private Bin Sauvignon Blanc	Marlborough, New Zealand	\$61

## RED

### CANADIAN

Pelee Island Cabernet Franc / Sauvignon VQA	Pelee Island, Ontario	\$43
Pelee Island Shiraz	Pelee Island, Ontario	\$47
Henry of Pelham Baco Noir	Niagara, Ontario	\$54
Mission Hill Five Vineyards Cab Sauv/Merlot VQA	Okanagan Valley, BC	\$62

### INTERNATIONAL

Trapiche Reserve Malbec	Mendoza, Argentina	\$44
 M. Chapoutier Marius Rouge	Rhône Valley, France	\$48
 Las Mulas Cabernet Sauvignon Reserva Organic	Central Valley, Chile	\$53
Three Thieves Cabernet Sauvignon	California, USA	\$54
Villa Maria Private Bin Pinot Noir	Marlborough, New Zealand	\$65

## SPARKLING WINE & PROSECCO

Pelee Island Pelee Secco VQA	Pelee Island, Ontario	\$49
Villa Conchi Cava Brut Selección	Mediterranean Coast, Spain	\$59
Santa Margherita Brut Prosecco Superiore di Valdobbiadene	Veneto, Italy	\$69

Is food better with wine or wine better with food?

# General Information

## Food and Beverage Planning

You may select from the food and beverage choices presented in our menus or we would be 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.

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 Shaw Centre Alcohol Beverage Policy.

Food and Beverage specifications must be received in writing 45 days in advance of 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 ensure successful events it is necessary to receive your final guarantee 7 or 10 business days prior to your event (according to the following schedule)

- **Events up to 1000 Guests – seven (7) business days prior to event**
- **Events over 1000 Guests – ten (10) business days prior to event**

Once the final guarantee is due, the count may not be decreased. A 3% overage will be prepared up to 50 meals – Shaw Centre will make every effort to accommodate increases after the final guarantee is due. 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 seven (7) business days prior to event

All alternate meals required onsite, at the time of the function, that exceed the number on the final list will be invoiced at full menu price (plus administrative fee and HST)

## 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 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**

**Civic Holiday – First Monday in August**

**Family Day – Third Monday in February**

**Labour Day – First Monday in September**

**Good Friday – Friday before Easter Sunday**

**Thanksgiving Day – Second Monday in October**

**Easter Monday – Monday after Easter Sunday**

**Remembrance Day – November 11th**

**Victoria Day – Monday before May 25th**

**Christmas Day – December 25th**

**Canada Day – July 1st**

**Boxing Day – December 26th**

# General Information

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### Payment Policy for Food and Beverage Events

On Signing..... \$1,000.00 plus 13% HST Deposit  
14 days prior ..... Estimated Food and Beverage Costs

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### 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.

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### SUCCESSFUL EVENT TIMELINE

With Contract	\$1,000.00 Deposit Due
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 Guaranteed Numbers Due for Custom and Specialty Menu Items
7/10 Business Days	Final Guarantee of the Number of Guests Attending



