

Shaw) Centre

wedding packages



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

All Wedding Packages Include

Arrival

- Passed Hors D'œuvres (3 pieces per guest)

Warm Hors D'œuvres

- Assorted Mini Quiche
- Crisp Vegetarian Spring Rolls
- Bacon Wrapped Beef Tenderloin with Gorgonzola

Chilled Hors D'œuvres

- Crudité Cubes with Red Pepper Hummus Dip
- Assorted Sushi Rolls with Wasabi Aioli
- Antipasti Skewers with Artichoke, Mozzarella, Kalamata Olives and Tomato
- Non-alcoholic Fruit Punch

The Main Event

- Featured Wine (2 glasses per guest)
- Artisan Bread Basket
- Starbucks® Organic Coffee and Tazo® Tea

Evening

- Clients' Wedding Cake (cut and trayed)
- Starbucks® Organic Coffee and Tazo® Tea

Other inclusions

- White floor length tablecloths, napkins and candles
- Raised head table with podium
- Raised DJ stage with dance floor
- Guest book, gift table and cake table



Wedding Menu

MAIN COURSE SELECTIONS

The Classic

\$86.00 /per guest

(3 course, Mediterranean Theme)

- Marinated Grilled Asparagus and Belgian Endive, Parmesan Curls, Lemon-Truffle Aioli and Oven Dried Tomato
- Asparagus and Fontina Stuffed Chicken, Gnocchi with Mushrooms, Spring Peas, Sweet Corn and Peppers, Red Wine Jus
- Our Signature Lemon Curd Tart with Flakey Pastry Crust, Toasted Meringue, Fresh Berries and Strawberry-Cassis Coulis

The International

\$94.00 /per guest

(4 course, Asian Theme)

- Shiitake Mushroom Cappuccino, Saffron Glaze, Truffle Essence
- Soy Glazed Salmon Medallion, Palm Hearts, Miso Vinaigrette, Chili Oil and Micro Cilantro
- Honey-Ginger Chicken Supreme, Steamed Jasmine Rice, Young Choy, Carrots and Beans, Sesame-Scallion Vinaigrette
- Chai Tea Crème Brûlée

Coast to Coast

\$110.00 /per guest

(4 course Canadian Regional Cuisine Theme)

- Cream of Wild and Field Mushroom Soup, Baked under a Rosemary Pastry Dome
- Fresh Watermelon Salad, Canadian Feta Cheese, Cucumber, Mint, Shaved Niagara Bresaola, Sweet Balsamic Vinaigrette
- Wellington County Beef Tenderloin, Cranberry Onion Compote, Potato-Celeriac Puree, Grilled Asparagus, Green Pepercorn-Brandy Jus
- Hot Chocolate Cheesecake, Crisp Meringue Marshmallows, Whipped Farmhouse Cream, Berries, Hidden Dark Chocolate Ganache

The Modern

\$110.00 /per guest

(5 courses, Contemporary Plates and Theme)

- Smooth Butternut Squash Soup Creamed, Vanilla and Eastern Spices, Garam Masala
- Panko Crusted Chevre du Neige Goats Cheese Beet Root Salad, Arugula-Pumpkin Seed Pesto and Hot House Sprouts
- Prosecco Ice with Rosemary
- Slow Cooked Boneless Beef Short Rib in Red Wine, Aromatics and Truffle Jus Roasted Garlic Grits, Market Vegetables
- Opera Cake - Hand Crafted Layers of Chocolate Ganache, Almond Sponge Cake, Decadent Coffee Buttercream and Raspberry Sauce



Ask our Event Services Team about our In-season regionally inspired dinner buffet

Late Night Buffet

(Minimum 100 guests)

Take Out **\$14.00**/per guest

Asian Take Out Boxes with Assorted Fillings (2 per guest)

- Asian Rice Noodle Salad
- Chicken Fried Rice
- Cinnamon Dusted Donut Nuggets and Caramel Sauce
- Wedge Fries and Homemade Ketchup

Burger Shack **\$15.00**/per guest

(2 per guest)

- Mini Beef Sliders with Mushrooms and Swiss Cheese
- Mini Falafel Sliders with Lemon Tahini and Pickles
- Homemade Kettle Chips with Creamy Onion Dip

Crunch **\$10.00**/per guest

(minimum 50 guests)

- Freshly Popped Popcorn
- Homemade Sea Salt and Cracked Pepper Kettle Chips, Creamy Onion Dip
- Crudités and Dip

Pizzeria **\$14.00**/per guest

(2 slices per guest)

- Grilled Vegetable Flat Breads
- Meat Lovers on Thick Crust
- Chipotle Dip, Ranch Dip, Marinara Dip

After Hours Poutine **\$11.00**/per guest

- Crisp Wedge Fries and Local Cheese Curds
- Traditional Gravy and Butter Chicken Gravy



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.

All food and beverage must be prepared and presented by the Shaw Centre. Remaining food and beverages cannot be removed from the facility.

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 4 or 5 business days prior to your event (according to following schedule).

- Events up to 1000 Guests – four (4) business days prior to event
- Events over 1000 Guests – five (5) 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.



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*
- 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

On Signing \$1,000.00 plus 13% HST Deposit
 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	
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
4/5 Business Days	Final Guarantee of the Number of Guests Attending