

SUITE MENU 2015 -2016 SEASON



As the exclusive caterers for the Canadian Tire Centre, Aramark is committed to delivering experiences that enrich and nourish lives.

To all of our current and future clients, welcome to a new season of fun and excitement. We look forward to providing memorable experiences through unparalleled service in our exceptional venue.

[VIEW MENU](#)





Welcome

Dear Valued Suiteholder,

Welcome to the new 2015-2016 season. To all our past guests, welcome back, and to our new guests, we look forward to enhancing your overall suite experience here at Canadian Tire Centre.

As the exclusive caterers for Canadian Tire Centre, Aramark is internationally recognized as a foodservice industry leader who works diligently to deliver the best in class food and guest service. Your premium seating catering department desires to continually exceed your expectations during each visit.

Executive Chef Keith Jones, his culinary team and the suites catering department have developed an exciting menu featuring new entrées, fan favourites, and locally grown and/or sourced menu items. We will be introducing new Suite catering packages that we are confident will be well received.

Our Aramark on-line catering website will also continue to provide an option to access, store, confirm, and process all of your catering information via the internet. This great tool is innovative, and easy to manage. Please contact our catering office to set up your personal ID and password so you can use this user friendly system.

Once again everyone, we are looking forward to this new exciting season!

We are here to make your suite experience outstanding and memorable.

Your Suite Management Team

We value your feedback, so please do not hesitate to contact me directly with any comments that you would like to share. I am available during the day, but am also here during the events and would love to stop by at anytime to discuss your suite catering service. Our goal is to exceed all of your expectations and to enhance your overall Suite experience.

CAROL HARPER

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ARAMARK

Premium Services Catering
613.599.0230
Online Catering Website
www.suitecatering.com





Monthly Features



designed to serve 12 guests

October 2015

SIZZLING SATURDAY'S BEEF AND CHICKEN FAJITA'S

Taco Salad, Sautéed Bell Peppers, Onions, Sour Cream, Guacamole, Cheddar Jack Cheese, Mexican Rice, Nacho Chips, Salsa
\$500

October 11 | SENS vs MONTREAL THANKSGIVING DINNER WITH ALL THE FIXINGS

Stuffing, Cranberry Sauce, Green Beans, Mushrooms and Bacon, Scalloped Sweet Potato Stacks, Pecan Pie
\$600

October 24 | SENS vs ARIZONA CHICKEN AND RIB BBQ DINNER

Bacon, Horseradish Potato Salad, Vinaigrette Coleslaw, Mesquite Smoked Apple Butter BBQ Chicken, Rickard's Red BBQ Ribs, Rolls and Butter, Apple Pie
\$600

November 2015 MUSSEL NIGHT

Parisian

White Wine, Tarragon, Leeks, Garlic and 35% Cream

Beer City

Steamed in Artisan Beer, Housemade Triple Mustard Butter, French Baguette
\$500

December 2015 FESTIVE FAMILY DINNER

Canapés, Turkey Dinner with all the fixings.
Holiday Cookies, Eggnog Punch, Festive Salad, Stuffing, Cranberry Sauce, Seasonal Vegetables, Potatoes, Fresh Baked Minced Pies
\$600

January 2016 A TASTE OF MOROCCO

Carrot, Raisin, Chick Pea Salad, Tagine Style Atlantic Salmon, 7 Ancient Grains Pilaf, Mini Cheesecakes, Rose Petal Syrup
\$600

February 2016

VALENTINE'S DAY TAPAS

Champagne Cocktail, Berries

Assorted Tapas

Fire Grilled Shrimp, Apple and Brie Grilled Cheese, Candied Smoked Salmon Skewers, Beef Tenderloin with Gorgonzola and Bacon, Porcini-Marsala Arancini, Mini Cheesecakes
\$600

March 2016

SPECIALTY COFFEES MADE IN YOUR SUITE

Your choice of: Monte Cristo, Baileys Irish Cream, Amaretto, Spanish and Cinnamon Stick with Assorted Biscotti's
\$200

April 2016

IN SUITE WINE PAIRINGS WITH A SOMMELIER

Japanese Tempura Shrimp, Maki Rolls, Caramelized Onion and Goat Cheese Tart, Sweet Chili Glazed Salmon, Mini Beef Wellington, Assorted Fruit Tartlets
\$500



PLACE YOUR ORDER NOW



The Buzzer Beater | The Natural Zone | The Classic | Cocktail Reception | The Enforcer | The Goaltender
The Breakaway | The Face Off | The Playmaker | Top Shelf | Pre-Event Wine Tasting | Lil' Sens "Sparty"

The Buzzer Beater

designed to serve 12 guests \$415

POPCORN

Freshly Popped

HOMEMADE KETTLE CHIPS

Roasted Garlic-French Onion Dip

MONTREAL STYLE SMOKED MEAT SLIDERS

Fresh Baked Mini Pretzel Buns, Shaved Montreal Smoked Meat, Grain Mustard, Dill Pickles

BUFFALO CHICKEN WINGS

Blue Cheese, Lemon, Chive Dip

CRISP CHICKEN TENDERLOIN STRIPS

Tender, Golden Crisp Chicken Filet, Tangy Plum Sauce

HOUSE BAKED JUMBO CHOCOLATE CHIP COOKIES



Enhancements



PIZZA PIZZA-ONE

Pepperoni Pizza, Super Pizza
\$80

GOLDEN PALACE FAMOUS EGGROLLS ★

Spicy Mustard, Homemade Plum Sauce
\$75

COCA COLA RETRO KIT

12 Assorted, 355ml glass bottles
Includes Glassware, Ice Bucket
\$50

★ Requires 48 hours notice.

PLACE YOUR ORDER NOW 



The Buzzer Beater | **The Neutral Zone** | The Classic | Cocktail Reception | The Enforcer | The Goaltender
The Breakaway | The Face Off | The Playmaker | Top Shelf | Pre-Event Wine Tasting | Lil' Sens "Sparty"

The Neutral Zone

designed to serve 12 guests \$425



POPCORN

Freshly Popped

BOURGUIGNON MEATBALLS

Mushrooms, Pearl Onions, Red Wine Demi-Glace, Soft Rolls

GOLDEN PALACE FAMOUS EGGROLLS

Spicy Mustard, Homemade Plum Sauce

CHICKEN PROVOLONE SANDWICHES

Crispy Chicken Breast, Melted Provolone, Tangy Marinara Sauce,
Potato-Scallion Buns

ANGUS BEEF HOAGIE MELTS

Thin Sliced AAA Angus Roast Beef, Sweet Onion Compote,
Roasted Bell Peppers, Rich Demi-Glace,
Melted Swiss Cheese

MINI DESSERT TRIO PACK

Lemon Meringue Tartlet, Chocolate Blondie,
Berry Cheesecake



Enhancements



HOMEMADE KETTLE CHIPS

Roasted Garlic-French Onion Dip
\$55

PEACHES & CREAM BABY SPINACH SALAD ★

Apple Wood Bacon, Sweet Corn,
Roasted Mushrooms, Toasted Garlic,
EVOO-Sherry Vinaigrette
\$65

FROM THE VINEYARD

Wine from Our Suite Selection
2 bottles
\$95

★ *Requires 48 hours notice.*

PLACE YOUR ORDER NOW 



The Buzzer Beater | The Natural Zone | **The Classic** | Cocktail Reception | The Enforcer | The Goaltender
The Breakaway | The Face Off | The Playmaker | Top Shelf | Pre-Event Wine Tasting | Lil' Sens "Sparty"

The Classics

designed to serve 12 guests \$450



POPCORN

Freshly Popped

HOMEMADE KETTLE CHIPS

Roasted Garlic-French Onion Dip

FARMERS MARKET VEGETABLES

Cauliflower, Baton Carrots, Celery, Broccoli, Sweet Red Bell Peppers, Cherry Tomatoes, Olives, Gherkins, Pepperoncini, Creamy Herb Dressing

GOLDEN PALACE FAMOUS EGGROLLS

Spicy Mustard, Homemade Plum Sauce

MONTREAL STYLE SMOKED MEAT SLIDERS

Fresh Baked Mini Pretzel Buns, Shaved Montreal Smoked Meat, Grain Mustard, Dill Pickles

BUFFALO CHICKEN WINGS

Blue Cheese, Lemon, Chive Dip

HOUSE BAKED JUMBO CHOCOLATE CHIP COOKIES

Enhancements

ROMAINE HEART CAESAR SALAD

Crisp Romaine Hearts, Crispy Focaccia Bread Croutons, Maple Smoked Bacon, Shaved Parmigiano-Reggiano, Classic Caesar Dressing
\$60

CRISP CHICKEN TENDERLOIN STRIPS

Tender, Golden Crisp Chicken Filet, Tangy Plum Sauce
\$100

MOLSON TALLBOYS

Coors Light, Canadian Tall Boys
12 assorted
\$108



PLACE YOUR ORDER NOW 



The Buzzer Beater | The Natural Zone | The Classic | **Cocktail Reception** | The Enforcer | The Goaltender
The Breakaway | The Face Off | The Playmaker | Top Shelf | Pre-Event Wine Tasting | Lil' Sens "Sparty"

Cocktail Reception



designed to serve 12 guests \$465

MINI BEEF WELLINGTON

Beef Tenderloin, Mushroom Duxelle, French-style Puff Pastry

BUTTER CHICKEN SATAY

Butter Chicken Sauce

MINI VEGETABLE SPRING ROLLS

Vegetable Spring Rolls, Shredded Carrots, Napa Cabbage, Bean Sprouts, Dry Sherry, Asian Chili Sauce

DEVILED EGGS

Chipotle-Cheddar, Pesto, Traditional

JUMBO SHRIMP PLATTER

Traditional Cocktail Sauce, Curried Pineapple Ginger Dip

CANADIAN FARMSTEAD CHEESES

Classic Aged Cheddar, Herbed Havarti, Oka, Grilled Brie, Crackers and Baguette

MONTREAL STYLE SMOKED MEAT SLIDERS

Fresh Baked Mini Pretzel Buns, Shaved Montreal Smoked Meat, Grain Mustard, Dill Pickles

ASSORTED MINI TARTS

Lemon Meringue, Chocolate Truffle, Pecan, Almond, Tiramisu, Crème Brûlée



Enhancements



SEASONAL FRESH FRUITS ☆

Seasonal Cut Fruit, Melons, Berries, Strawberry Yogurt Dip
\$70

BOURGUIGNON MEATBALLS ☆

Mushrooms, Pearl Onions, Red Wine Demi-Glace, Soft Rolls
\$75

A WINE TASTING EXPERIENCE ☆

with a Private Suite Attendant
2 bottles of White
2 bottles of Red
\$400

☆ Requires 48 hours notice.

PLACE YOUR ORDER NOW



The Buzzer Beater | The Natural Zone | The Classic | Cocktail Reception | **The Enforcer** | The Goaltender
The Breakaway | The Face Off | The Playmaker | Top Shelf | Pre-Event Wine Tasting | Lil' Sens "Sparty"

The Enforcer

designed to serve 12 guests \$500



HOUSE FRIED CORN CHIPS

Fresh Salsa, Guacamole, Jalapeños, Sour Cream

CANADIAN FARMSTEAD CHEESES

Classic Aged Cheddar, Herbed Havarti, Oka, Grilled Brie, Crackers, Baguette

BACON HORSERADISH POTATO SALAD

Potatoes, Green Onions, Crisp Crumbled Bacon, Creamy Horseradish Sauce

VEGETABLE SPRING ROLLS

Shredded Carrots, Napa Cabbage, Bean Sprouts, Dry Sherry Asian Chili Sauce

KOREAN BBQ CHICKEN BAGUETTE

Sweet, Savoury, Spicy BBQ Chicken, Coriander Chutney, Asian Slaw

SWEET AND SPICY SALMON TACOS

Sweet Mexican Spice Crusted Salmon, Soft Flour Tortillas, Mango Salsa, Crimson Slaw, Cheddar Jack Cheese, Cilantro Lime Sauce

ASSORTED MINI BROWNIES

Raspberry Cream Cheese, Blondie, Peanut Butter, Cream Cheese



Enhancements

MONTREAL STYLE SMOKED MEAT SLIDERS

Fresh Baked Mini Pretzel Buns, Shaved Montreal Smoked Meat, Grain Mustard, Dill Pickles
\$90

ZESTY LEMON - CILANTRO CHICKEN TACOS ★

Tangy Shredded Chicken, Pico de Gallo, Queso Blanco, Soft Flour Tortillas, Guacamole, Cool Ranch Sauce.
\$100



CAESAR BAR ★

750ml Vodka Caesar Bar, Clamato Juice, Garnishes
\$145

★ *Requires 48 hours notice.*

PLACE YOUR ORDER NOW



The Buzzer Beater | The Natural Zone | The Classic | Cocktail Reception | The Enforcer | **The Goaltender**
The Breakaway | The Face Off | The Playmaker | Top Shelf | Pre-Event Wine Tasting | Lil' Sens "Sparty"

The Goaltender

designed to serve 12 guests \$550



HOUSE FRIED CORN CHIPS

Fresh Salsa, Guacamole, Jalapeños, Sour Cream

ANTIPASTO PLATTER

Genoa Salami, Prosciutto, Capicola, Provolone, Bocconcini Cheeses, Gardinera Vegetables, Pepperoncini, Olives, Aged White Balsamic Potato Salad, Mini Ciabatta Bread, Mustards

PEACHES AND CREAM BABY SPINACH SALAD

Apple Wood Bacon, Sweet Corn, Roasted Mushrooms, Toasted Garlic, EVOO-Sherry Vinaigrette

JUMBO SHRIMP PLATTER

Traditional Cocktail Sauce, Curried Pineapple Ginger Dip

GOLDEN PALACE FAMOUS EGGROLLS

Spicy Mustard, Homemade Plum Sauce

ZESTY LEMON - CILANTRO CHICKEN TACOS

Tangy Shredded Chicken, Pico de Gallo, Queso Blanco, Soft Flour Tortillas, Guacamole, Cool Ranch Sauce

ASSORTED MINI TARTS

Lemon Meringue, Chocolate Truffle, Pecan, Almond, Tiramisu, Crème Brûlée



Enhancements

ASSORTED COCKTAIL CANAPÉS ☆

Mini Beef Wellington

Savory Beef Tenderloin, Mushroom Duxelle, French-style Puff Pastry

Butter Chicken Satay

Tender Chicken, Butter Chicken Sauce

Mini Vegetable Spring Rolls

Shredded Carrots, Napa Cabbage, Bean Sprouts, Dry Sherry Asian Chili Sauce

Deviled Eggs

Chipotle Cheddar, Pesto, Traditional

\$150

PITCHER OF SANGRIA ☆

\$35



☆ *Requires 48 hours notice.*

PLACE YOUR ORDER NOW



The Buzzer Beater | The Natural Zone | The Classic | Cocktail Reception | The Enforcer | The Goaltender
The Breakaway | The Face Off | The Playmaker | Top Shelf | Pre-Event Wine Tasting | Lil' Sens "Sparty"

The Breakaway

designed to serve 12 guests \$575



ROMAINE HEART CAESAR SALAD

Crisp Romaine Hearts, Crispy Focaccia Bread Croutons, Maple Smoked Bacon, Shaved Parmigiano-Reggiano, Classic Caesar Dressing

FARMERS MARKET VEGETABLES

Cauliflower, Baton Carrots, Celery, Broccoli, Sweet Red Bell Peppers, Cherry Tomatoes, Olives, Gherkins, Pepperoncini, Creamy Herb Dressing

CANADIAN FARMSTEAD CHEESES

Classic Aged Cheddar, Herbed Havarti, Oka, Grilled Brie, Cracker, Baguette

CHILLED CEDAR PLANK SALMON

Soft Rolls, Micro Greens, Lemon Dill Mayo, Red Onion – Cucumber Pickle

ZESTY LEMON - CILANTRO CHICKEN TACOS

Tangy Shredded Chicken, Pico de Gallo, Queso Blanco, Soft Flour Tortillas, Guacamole, Cool Ranch Sauce

SWEET AND SPICY SALMON TACOS

Sweet Mexican Spice Crusted Salmon, Soft Flour Tortillas, Mango Salsa, Crimson Slaw, Cheddar Jack Cheese, Cilantro Lime Sauce

SEASONAL FRESH FRUITS

Seasonal Cut Fruit, Melons, Berries, Strawberry Yogurt Dip



Enhancements

ASSORTED COCKTAIL CANAPÉS ☆

Mini Beef Wellington

Savory Beef Tenderloin, Mushroom Duxelle, French-style Puff Pastry

Butter Chicken Satay

Tender Chicken, Butter Chicken Sauce

Mini Vegetable Spring Rolls

Shredded Carrots, Napa Cabbage, Bean Sprouts, Dry Sherry Asian Chili Sauce

Deviled Eggs

Chipotle Cheddar, Pesto, Traditional

\$150

ASSORTED MINI CHEESECAKES

Berry, Plain, Mocha, and Chocolate

\$70



FROM THE VINEYARD

Wine from Our Suite Selection
2 bottles

\$95

☆ Requires 48 hours notice.

PLACE YOUR ORDER NOW



The Buzzer Beater | The Netural Zone | The Classic | Cocktail Reception | The Enforcer | The Goaltender
The Breakaway | **The Face Off** | The Playmaker | Top Shelf | Pre-Event Wine Tasting | Lil' Sens "Sparty"

The Face Off

designed to serve 12 guests \$590



POPCORN

Freshly Popped

HOMEMADE KETTLE CHIPS

Roasted Garlic-French Onion Dip

GOLDEN PALACE FAMOUS EGGROLLS

Spicy Mustard, Homemade Plum Sauce

CRISP CHICKEN TENDERLOIN STRIPS

Tender, Golden Crisp Chicken Filet, Tangy Plum Sauce

MONTREAL STYLE SMOKED MEAT SLIDERS

Fresh Baked Mini Pretzel Buns, Shaved Montreal Smoked Meat, Grain Mustard, Dill Pickles

EAST COAST SEAFOOD FARFALLE PASTA

Salmon, Scallops, Shrimps, Clams, Creamy Vermouth Sauce

HOUSE BAKED JUMBO CHOCOLATE CHIP COOKIES



Enhancements

TEMPURA SHRIMP ★

Shanghai Noodle Salad,
Sweet Chili Dip
\$100



SOUTHERN FRIED CHICKEN BITES ★

Personal Mini Buckets
Simply Seasoned, Fried, Root Beer BBQ
Sauce
\$95

INFUSED COCKTAILS ★

Choose from 3 Flavours
Citrus, Blueberry or Raspberry
\$160

★ *Requires 48 hours notice.*

PLACE YOUR ORDER NOW 



The Buzzer Beater | The Natural Zone | The Classic | Cocktail Reception | The Enforcer | The Goaltender
The Breakaway | The Face Off | **The Playmaker** | Top Shelf | Pre-Event Wine Tasting | Lil' Sens "Sparty"

The Playmaker

designed to serve 12 guests \$610



HOMEMADE KETTLE CHIPS

Roasted Garlic-French Onion Dip

FARMERS MARKET VEGETABLES

Cauliflower, Baton Carrots, Celery, Broccoli, Sweet Red Bell Peppers, Cherry Tomatoes, Olives, Gherkins, Pepperoncini, Creamy Herb Dressing

CHILLED CEDAR PLANK SALMON

Soft Rolls, Micro Greens, Lemon Dill Mayo, Red Onion – Cucumber Pickle

CHEF BENTO PREMIUM SUSHI

Salmon, Tuna and California Rolls, Wasabi, Soy Sauce, Pickled Ginger

SOUTHERN FRIED CHICKEN BITES

Personal Mini Buckets
Simply Seasoned, Fried, Root Beer BBQ Sauce

MONTREAL STYLE SMOKED MEAT SLIDERS

Fresh Baked Mini Pretzel Buns, shaved Montreal Smoked Meat, Grain Mustard, Dill Pickles

ASSORTED MINI CHEESECAKES

Berry, Plain, Mocha, Chocolate



Enhancements

HOUSE FRIED CORN CHIPS

Fresh Salsa, Guacamole, Jalapeños, Sour Cream
\$55

CHILLED PRIME RIB PANINO ☆

Slow Roasted, Hand Carved Alberta Prime Rib, Bruschetta Tomatoes, Grated Reggiano, EVOO and Balsamic Syrup, Ciabatta Baguette, Gardinera Vegetables
\$120

FROM THE VINEYARD

Wine from Our Suite Selection
2 bottles
\$95



☆ *Requires 48 hours notice.*

PLACE YOUR ORDER NOW 



The Buzzer Beater | The Natural Zone | The Classic | Cocktail Reception | The Enforcer | The Goaltender
The Breakaway | The Face Off | The Playmaker | **Top Shelf** | Pre-Event Wine Tasting | Lil' Sens "Sparty"

Top Shelf

designed to serve 12 guests \$620



POPCORN

Freshly Popped

HOMEMADE KETTLE CHIPS

Roasted Garlic-French Onion Dip

GOLDEN PALACE FAMOUS EGGROLLS

Spicy Mustard, Homemade Plum Sauce

BUFFALO CHICKEN WINGS

Blue Cheese, Lemon and Chive Dip

CRISP CHICKEN TENDERLOIN STRIPS

Tender, Golden Crisp Chicken Filet, Tangy Plum Sauce

TEMPURA SHRIMP

Shanghai Noodle Salad, Sweet Chili Dip

CHILLED PRIME RIB PANINO

Slow Roasted, Hand Carved Alberta Prime Rib,
Bruschetta Tomatoes, Grated Reggiano,
EVOO and Balsamic Syrup,
Ciabatta Baguette, Gardinera Vegetables

COMBO OF HOUSE BAKED JUMBO COOKIES

Chocolate Chip, Peanut Butter



Enhancements

ANGUS BEEF HOAGIE MELTS ☆

Thin Sliced AAA Angus Roast Beef,
Sweet Onion Compote, Roasted Bell Peppers,
Rich Demi-Glace, Melted Swiss Cheese
\$110

CALIFORNIA GREENS AND TERIYAKI ALMONDS ☆

Avocado, Hearts of Palm, Cucumber,
Carrots, Cilantro, Basil, Green Onions,
Teriyaki Almonds, Sprouts
\$85



COOLER PARTY PACK

6 Lemonade
6 Cranberry
\$90

☆ *Requires 48 hours notice.*

PLACE YOUR ORDER NOW



The Buzzer Beater | The Natural Zone | The Classic | Cocktail Reception | The Enforcer | The Goaltender
The Breakaway | The Face Off | The Playmaker | Top Shelf | **Pre-Event Wine Tasting** | Lil' Sens "Sparty"

Pre-Event Wine Tasting

designed to serve 12 guests \$675

Includes a private suite attendant and sommelier who will choose a selection of fine wines

Food Pairings

JAPANESE TEMPURA SHRIMP

MAKI ROLLS

CARAMELIZED ONION AND GOAT CHEESE TARTS

SWEET CHILI GLAZED SALMON

MINI BEEF WELLINGTON

ASSORTED FRUIT TARTLETS



PLACE YOUR ORDER NOW 



The Buzzer Beater | The Natural Zone | The Classic | Cocktail Reception | The Enforcer | The Goaltender
The Breakaway | The Face Off | The Playmaker | Top Shelf | Pre-Event Wine Tasting | **Lil' Sens "Sparty"**

Lil' Sens "Sparty" Pack

designed to serve 12 guests \$215

POPCORN

Freshly Popped

HOMEMADE KETTLE CHIPS

Roasted Garlic-French Onion Dip

COUNTRY NATURALS™ HOT DOGS

Pork (raised without antibiotics, free of artificial ingredients and preservatives)

X-TREME CHEESE

HOUSE BAKED JUMBO CHOCOLATE CHIP COOKIES



Enhancements

FARMERS MARKET VEGETABLES

Cauliflower, Baton Carrots, Celery, Broccoli, Sweet Red Bell Peppers, Cherry Tomatoes, Olives, Gherkins, Pepperoncini, Creamy Herb Dressing
\$60



LEMON HEAVEN ASSORTED COTTON CANDY

\$35

KIDS JUICE PACK

Fanta Tangerine, Fruitopia, Nestea
12 Assorted
\$60



Snacks

designed to serve 6 guests

POPCORN

Freshly Popped
\$20

LEMON HEAVEN ASSORTED COTTON CANDY

\$35

HOMEMADE FUDGE AND BEER NUTS

\$60

HOMEMADE KETTLE CHIPS

Roasted Garlic-French Onion Dip
\$55

HOUSE FRIED CORN CHIPS

Fresh Salsa, Guacamole, Jalapeños, Sour Cream
\$55



★ *Requires 48 hours notice.*

PLACE YOUR ORDER NOW 



Cold Plates

designed to serve 6 guests

★ BACON HORSERADISH POTATO SALAD

Potatoes, Green Onions, Crisp Crumbled Bacon, Creamy Horseradish Sauce
\$50

FARMERS MARKET VEGETABLES

Cauliflower, Baton Carrots, Celery, Broccoli, Sweet Red Bell Peppers, Cherry Tomatoes, Olives, Gherkins, Pepperoncini, Creamy Herb Dressing
\$60

ROMAINE HEART CAESAR SALAD

Crisp Romaine Hearts, Crispy Focaccia Bread Croutons, Maple Smoked Bacon, Shaved Parmigiano-Reggiano, Classic Caesar Dressing
\$60

★ PEACHES AND CREAM BABY SPINACH SALAD

(Lactose / Dairy Sensitive)
Apple Wood Bacon, Sweet Corn, Roasted Mushrooms, Toasted Garlic, EVOO-Sherry Vinaigrette
\$65

★ SEASONAL FRESH FRUITS

Seasonal Cut Fruit, Melons, Berries. Strawberry Yogurt Dip
\$70

★ CANADIAN FARMSTEAD CHEESES

Classic Aged Cheddar, Herbed Havarti, Oka, Grilled Brie, Crackers, Baguette
\$75

★ *Requires 48 hours notice.*

★ CALIFORNIA GREENS & TERIYAKI ALMONDS

(Soy-Free, Gluten-Free, Lactose / Dairy Sensitive)
Avocado, Hearts Of Palm, Cucumber, Carrots, Cilantro, Basil, Green Onions, Teriyaki Almonds, Sprouts
\$85

★ SESAME-WASABI KALE SALAD

(Gluten-Sensitive)
Carrots, Kale, Cucumber, Mint, Basil, Apples, Figs and Hemp Seeds, Sesame-Wasabi Dressing
\$85

★ JUMBO SHRIMP PLATTER

Traditional Cocktail Sauce, Curried Pineapple Ginger Dip
\$100

★ ANTIPASTO PLATTER

Genoa Salami, Prosciutto, Capicola, Provolone, Bocconcini Cheeses, Gardinera Vegetables, Pepperoncini, Olives, Aged White Balsamic Potato Salad, Mini Ciabatta Bread, Mustards
\$100

★ CHILLED CEDAR PLANK SALMON

Soft Rolls, Micro Greens, Lemon Dill Mayo, Red Onion – Cucumber Pickle
\$115

★ CHEF BENTO PREMIUM SUSHI

Salmon, Tuna and California Rolls, Wasabi, Soy Sauce, Pickled Ginger
\$130



PLACE YOUR ORDER NOW 

Local taxes and fees apply.



Hot Plates

designed to serve 6 guests

★ **BOURGUIGNON MEATBALLS**

Mushrooms, Pearl Onions, Red Wine Demi-Glace, Soft Rolls
\$75

★ **GOLDEN PALACE FAMOUS EGGROLLS**

Spicy Mustard, Homemade Plum Sauce
\$75

★ **SOUTH ASIAN VEGETABLE SAMOSA**

Smashed Potatoes, Peas, Sweet Tamarind Dipping Sauce,
Coriander-Mint Yoghurt
\$75

VEGETABLE SPRING ROLLS

Shredded Carrots, Napa Cabbage, Bean Sprouts,
Dry Sherry Asian Chili Sauce
\$80

STRIPS & ROLLS

Chicken Strips, Spring Rolls Combo
\$95

SOUTHERN FRIED CHICKEN BITES

Twelve Personal Mini Buckets
Simply Seasoned, Fried, Root Beer BBQ Sauce
\$95

BUFFALO CHICKEN WINGS

Blue Cheese, Lemon and Chive Dip
\$100

CRISP CHICKEN TENDERLOIN STRIPS

Tender, Golden Crisp Chicken Filet, Tangy Plum Sauce
\$100

WINGS & STRIPS

Buffalo Chicken Wings and Chicken Strips Combo
\$100

★ **TEMPURA SHRIMP**

Shanghai Noodle Salad, Sweet Chili Dip
\$100

★ **ASSORTED COCKTAIL CANAPÉS**

Mini Beef Wellington

Savory Beef Tenderloin, Mushroom Duxelle, French-style
Puff Pastry

Butter Chicken Satay

Tender Chicken, Butter Chicken Sauce

Mini Vegetable Spring Rolls

Shredded Carrots, Napa cabbage, Bean Sprouts, Dry Sherry
Asian Chili Sauce

Deviled Eggs

Chipotle-Cheddar, Pesto and Traditional
\$150



PLACE YOUR ORDER NOW 

★ *Requires 48 hours notice.*

Local taxes and fees apply.



Sandwiches

designed to serve 6 guests

COUNTRY NATURALS™ GOURMET HOT DOGS

Made with pork raised without antibiotics, free of artificial ingredients and preservatives, Banana Peppers, Fried Onions, Tomato Corn Relish, Sauerkraut, Buns, Dill Pickles
\$75

CHICKEN PROVOLONE SANDWICHES

Crispy Chicken Breast, Melted Provolone, Tangy Marinara Sauce, Potato-Scallion Buns
\$85

MONTREAL STYLE SMOKED MEAT SLIDERS

Fresh Baked Mini Pretzel Buns, Shaved Montreal Smoked Meat, Grain Mustard, Dill Pickles
\$90

★ KOREAN BBQ CHICKEN BAGUETTE

Sweet, Savoury, Spicy BBQ Chicken, Coriander Chutney, Asian Slaw
\$90

★ SWEET AND SPICY SALMON TACOS

Sweet Mexican Spice Crusted Salmon, Soft Flour Tortillas, Mango Salsa, Crimson Slaw, Cheddar – Jack Cheese, Cilantro – Lime Sauce
\$100

★ ZESTY LEMON - CILANTRO CHICKEN TACOS

Tangy Shredded Chicken, Pico de Gallo, Queso Blanco, Soft Flour Tortillas, Guacamole, Cool Ranch Sauce
\$100

★ ANGUS BEEF HOAGIE MELTS

Thin Sliced AAA Angus Roast Beef, Sweet Onion Compote, Roasted Bell Peppers, Rich Demi-Glace, Melted Swiss Cheese
\$110

★ CHILLED PRIME RIB PANINO

Slow Roasted, Hand Carved Alberta Prime Rib, Bruschetta Tomatoes, Grated Reggiano, EVOO and Balsamic Syrup, Ciabatta Baguette, Gardinera Vegetables
\$120



PLACE YOUR ORDER NOW 

★ *Requires 48 hours notice.*

Local taxes and fees apply.



Pizza

designed to serve 6 guests



SUPER

Pepperoni, Mushrooms, Green Peppers
\$40

“SUITE” BBQ CHICKEN

BBQ Chicken, Bacon, Red Onions
\$40

WHOLE WHEAT GARDEN VEGGIE

Pepperoni, Mushrooms, Green Peppers
\$40

PEPPERONI

\$40

X-TREME CHEESE

\$40



PLACE YOUR ORDER NOW 



Desserts

designed to serve 6 guests

ASSORTED ICE CREAM BAR

Häagen-Dazs Ice Cream Bars
Salted Caramel, Vanilla, Milk Chocolate
Platter \$40
Each \$7

★ SPECIAL OCCASION CAKES

Vanilla or Chocolate 8" Cake
Personalized Messages Available
\$50

ASSORTED MINI BROWNIES

Raspberry Cream Cheese, Blondie, Peanut Butter,
Cream Cheese
\$50

★ ASSORTED MINI TARTS

Lemon meringue, Chocolate Truffle, Pecan, Almond,
Tiramisu, Crème Brûlée
\$50

★ MINI DESSERT TRIO PACK

Lemon Meringue Tartlet, Chocolate Blondie,
Berry Cheesecake
\$50

HOUSE BAKED JUMBO COOKIES

Chocolate Chip \$50
Peanut Butter \$50
Combo \$50

ASSORTED MINI CHEESECAKES

Berry, Plain, Mocha and Chocolate
\$70



PLACE YOUR ORDER NOW 

★ *Requires 48 hours notice.*

Local taxes and fees apply.



Mains

designed to serve 6 guests



FLAME GRILLED CHICKEN BREAST CARIBBEAN

(Soy-free Gluten-free, Lactose / Dairy Sensitive)

Yams, Roasted Vegetables, Tropical Fruit Black Bean Salsa
\$200

EAST COAST SEAFOOD FARFALLE PASTA

Salmon, Scallops, Shrimps, Clams, Creamy Vermouth Sauce
\$200

SESAME GRILLED SALMON

(Soy-free Gluten-free, Lactose / Dairy Sensitive)

Warm Quinoa Citrus Salad, Grilled Vegetables, Orange-Saffron Glaze
\$225

ROASTED PRIME RIB OF ALBERTA BEEF AU JUS

Garlic Mashed Potatoes, Chef's Select Vegetables, Jus
\$300



PLACE YOUR ORDER NOW 



Non-Alcoholic | Beer | Spirits | Wine | Packages

Non-alcoholic

COCA COLA PRODUCTS

- Coca Cola Classic
- Diet Coke
- Coke Zero
- Sprite
- Canada Dry Ginger Ale
- Club Soda
- Tonic
- \$2.89

DASANI WATER

\$4.23

BADOIT NATURAL SPARKLING MINERAL WATER

\$5.19

EVIAN WATER

\$5.19

JUICES

- Fanta Tangerine
- Nestea Iced Tea
- Fruit Integration Fruitopia
- \$5.00

GLACEAU VITAMIN WATER

- xxx, xoxox
- \$5.19

TIM HORTONS COFFEE

- Individual Tassimo Pod
- \$3.08

ASSORTED TEA TRAY

- 3 Assorted Teas
- \$8.08



PLACE YOUR ORDER NOW 



Molson Beer

ICE COLD BEER

Coors Light
Molson Canadian
\$6.54

IMPORTED

Heineken
Sol
\$7.89

TALL BOYS

Creemore Springs
\$9.04

TALL BOYS

Coors Light
Molson Canadian
\$8.46

MOLSON CANADIAN CIDER

\$8.27

NON-ALCOHOLIC

\$4.75



PLACE YOUR ORDER NOW 



Spirits

Bottle Service

Most available in 200ml or 750ml sizes

Please contact our suite office for a more detailed list of all spirits available.

RYE

200ml:	\$35
750ml:	\$120
750ml premium:	\$140

VODKA

200ml:	\$35
750ml:	\$120
750ml premium:	\$175

RUM

200ml:	\$35
750ml: white rum	\$120
750ml: spiced rum	\$120

GIN

750ml:	\$120
750ml premium:	\$140

SCOTCH

750ml:	\$120
750ml premium:	\$200

BRANDY

750ml:	\$120
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LIQUEURS

750ml:	\$140
750ml: Grand Marnier	\$180



PLACE YOUR ORDER NOW



Wines

WHITE

Mirassou, **Pinot Grigio**, California \$40

Enigma, **Chardonnay**, California \$40

Apothic, **White**, California \$55

White Haven Marlborough, **Sauvignon Blanc**, New Zealand \$60

RED

Alamos, **Malbec**, Argentina \$45

Apothic Red Winemaker's, **Blend**, California \$55

Louis M. Martini Napa Valley, **Cabernet Sauvignon**, California \$80

Delibori, Italian \$90

Frei Brothers Alexander Valley, **Cabernet Sauvignon**, California \$90

SPARKLING WINE

La Marca, **Prosecco**, Italy \$55

COOLERS

\$7.50



E. & J. Gallo Winery



PLACE YOUR ORDER NOW



Packages



- 1 **COCA COLA RETRO KIT 50**
12 Assorted Glass Bottles
Includes Glassware and Ice Bucket
- 2 **KIDS JUICE PACK 55**
12 Assorted Minute Maid Flavors
- 3 **PREMIUM BOTTLE SERVICE 125**
Pick 3 (200ml bottles)
Rye, Vodka, Rum, Gin
With Mix - Tonic, Soda, Clamato
- 4 **MOLSON TALLBOYS 108**
"Suite" Pack: 12 Assorted Coors Light and Canadian Tall Boys
- 5 **COOLER PARTY PACK 90**
6 Mike's Hard Lemonade and 6 Cranberry
- 6 **CAESAR BAR 145**
750ml Vodka Caesar Bar with Clamato Juice
Garnishes included
- 7 **INFUSED COCKTAILS 160**
Choose from 3 flavours: Raspberry, Blueberry or Citrus



PLACE YOUR ORDER NOW 



How To Order

3 Easy Ways to Place Your Order!

PHONE 613.599.0230 **FAX** 613.599.9288 **WEBSITE** www.suitecatering.com

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

PRE-ORDERS

You may phone, fax or use the online system at www.suitecatering.com to place your order. All pre-orders must be received in the premium seating catering office 48 hours prior to an event or by 4 p.m. on Thursday, for weekend and Monday events. Orders received after the deadline cannot be guaranteed.

ADMINISTRATIVE CHARGE

All food and beverage charges are subject to a 15% charge. This charge will be automatically added to your suite invoice and consists of the following: 2.5% service team portion, 5% suite attendant portion and 7.5% administrative charge. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees. However, please note that, 7.5% (2.5% and the 5%) of the total food and beverage charges are distributed to the service employees as additional wages. Also, any additional client added gratuity is entirely at your own discretion.

METHOD OF PAYMENT

All invoices are to be settled at the end of the event. We accept American Express, MasterCard and Visa credit cards and cash. We require a credit card number on our file as a pre-authorization Suite Inventory.

All suite refrigerators are equipped with assorted beer, soft drinks, fruit juices, water and wines. Billing will reflect only the items consumed during the event. All suites will be stocked with the necessary chafers and other service equipment. A reasonable supply of premium grade disposables will be supplied at no additional cost. Your suite is also stocked with the complimentary condiments. An upgrade for china and complete glass service is available for an additional charge of \$10 per person.

Quick Reference List

ARAMARK PREMIUM SERVICES CATERING

GENERAL LINE

613.599.0230

CAROL HARPER

Director of Premium Catering Services

613.599.0230 ext. 5011

613.799.2336 cell

harper-carol@aramark.com

DENISE BRANKER

Manager Client Services

613.599.0230 ext. 5010

branker-denise@aramark.com

KERRI BROWN

Client Services Coordinator

613.599.0230 ext. 5013

brown-kerri@aramark.com

EVAN SCULLY

Event Manager/Beverage Controller

613.599.0230 ext. 5661

SUITES PANTRY

Game Day after 4:00pm

613.599.0230 ext. 5024





Services

BEVERAGE SERVICE

We recommend that suiteholders establish a liquor bar stock. As stock is depleted, your supply will be replenished. For game-day rentals, a complete bar stock may be supplied on request. Due to Canadian Tire Centre policies and the LCBO, no alcoholic beverages may be brought to or removed from the suite. "Last call" occurs at the 10-minute mark of the third period during a hockey game or 30 minutes prior to the scheduled end of a concert. To ensure that your catering bill is processed within 15 minutes of an event ending, we ask that you follow the above times unless already arranged with your suite hostess.

SUITE SERVICE

Aramark is committed to providing fully trained and professional personnel in your suite at no charge. The suite hostess will see to all of your food and beverage requirements. Please note that each suite hostess services additional customers and suites. If additional service is required, a private suite hostess is available at an additional charge of \$125 per event. Please make your request to the premium seating catering office 48 hours prior to an event.

SPECIAL REQUESTS AND SERVICES

We would be delighted to assist you in the planning of any special occasions in your suite. This may include menu selections, flowers, balloons, ice carvings, specialty cakes, china, linens, private bartenders and any other desired needs. Please call the premium seating catering office for assistance.

EVENT-DAY MENU

If you are unable to place a pre-order, an event-day menu has been designed to satisfy all your catering needs. Suiteholders can order directly from their suite hostess or by phone using the pantry button on their in-suite telephone. During an event, menu items require up to 45 minutes for preparation and delivery. Food service will end at the start mark of the third period at a hockey game or immediately following an intermission at a concert. Please note that delivering an order during intermission may take longer as this is a high-volume time. To ensure efficient service, we recommend using our pre-order service 48 hours prior to an event or by 4 p.m. on Thursday, for weekend and Monday events.

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