



2017 - 2018

SUITE MENU



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CANADIAN TIRE CENTRE



WELCOME TO

CANADIAN TIRE CENTRE

As the exclusive caterers for Canadian Tire Centre, Aramark is internationally recognized as a foodservice industry leader who works diligently to provide you with world-class cuisine and unsurpassed service.

Executive Chef Greg Ryall, his culinary team and the suites catering department have developed an exciting menu featuring new entrées, fan favorites, and locally grown and/or sourced specialty items.

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.

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 any time to discuss your suite catering needs.

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

CAROL HARPER

Director Premium Catering Services

613.599.0230 ext. 5011

613.799.2336 cell

harper-carol@aramark.com



Meet Your Premium Services

CATERING TEAM



EXECUTIVE CHEF GREG RYALL Comes to Canadian Tire Centre after previously holding the title of Executive Sous Chef at Ottawa's Shaw Centre, one of Ottawa's largest kitchens for 3 years. Ryall adds that the experience at the large Convention Centre property ultimately allowed him to prepare to be a leader of a large culinary brigade.

Ryall was drawn to cooking at a young age and went on to study hospitality management at Fleming College in Peterborough, Ont. Shortly after, at the age of 21 he was recruited by CP Hotels, known today as Fairmont Hotels and Resorts, to cook at Jasper Park Lodge in Alberta. Ryall was inspired to further his skills and training and attended the Southern Alberta Institute of Technology where he received his Red Seal certification.

After a decade out west, Ryall brought his career back to the eastern region of Canada where he held culinary positions at the Fairmont Manor Richelieu in Charlevoix QC. He has also held positions at Delta Pinestone Resort in Haliburton, Ont., and the Crowne Plaza in Ottawa. (Known today as the Delta Ottawa City Centre). Chef Ryall is excited to integrate his skills and flavors into the Canadian Tire Centre food scene.





CAROL HARPER

*Director
Premium Catering Services*



CASEY DOWLING

*Manager
Premium / Club Bell*



KERRI BROWN

*Manager
Premium Client Services*



DIANE CONROY

*Manager
Special Events / Lexus Club*



EVAN SCULLY

*Manager
Suites / Beverage Controller*



SUSAN PLOWMAN

*Manager
Suites Catering*



JESSICA DEGRASSE

*Manager
Molson Canadian Fan Deck/
The Ledge*



JUSTIN WONG

*Manager
Suites Catering*



LYNDSY STUART

*Manager
Club Seats*

SPECIAL DIETARY INDEX

Vegetarian

Tortilla Corn Chips and 3 Homemade Dips
Homemade Kettle Chips and Dip
Popcorn
Blazin' Cajun Snack Mix
Canadian Farmstead Cheeses
with Seasonal Fruit
Seasonal Fruit
Mediterranean Tapas
Hearts of Romaine Salad
Roasted Vegetable Platter
Antipasto Salad
Garlic Mushroom, Spinach and Feta Perogies
Gluten Free Rotini Marinara
Herb Roasted Market Vegetables
Oven Baked Mac n Cheese
(without bacon)
Roasted Garlic Butter Mashed Potatoes
Prairie Blend
Falafel Sandwich with Jerusalem Salad
Whole Wheat Garden Veggie Pizza
Gluten Free Garden Veggie" Pizza
X-treme Cheese Pizza
Assorted Mini Trio
Strawberry Rhubarb Cheesecake Cups

Chocolate Caramel Brownie Trifles
In – Suite Candy Bar
In House Baked Jumbo Cookies
Kit Kat Cone
Ice Cream Bar Platter
Assorted Gourmet Cupcakes
Vanilla Cake
Chocolate Cake

Vegan

Tortilla Corn Chips
(without sour cream)
Homemade Kettle Chips
(without dip)
Blazin' Cajun Snack Mix
Roasted Vegetable Platter
(without dip)
Antipasto Salad
(without cheese)
Nicoise Salad
(without tuna)
Seasonal Fruit
(without yogurt)
Herb Roasted Market Vegetables
Roasted Garlic Mashed Potatoes
(without butter)
Prairie Blend
(without butter)



Lactose Free

Tortilla Corn Chips
(without sour cream)

Homemade Kettle Chips
(without dip)

Blazin' Cajun Snack Mix

Roasted Vegetable Platter
(without dip)

Antipasto Salad
(without cheese)

Nicoise Salad
(without tuna)

Seasonal Fruit
(without yogurt)

Herb Roasted Market Vegetables

Roasted Garlic Mashed Potatoes
(without butter)

Prairie Blend
(without butter)

Chef Bento Premium Sushi

Jumbo Shrimp Cocktail

Garlic Peppercorn Sirloin Salad
(without aioli)

Buffalo Chicken Wings
(without dip)

Crispy Chicken Strips

Golden Palace Famous Eggrolls

Championship Maple BBQ Feast
(without potato salad)

Rosemary Chicken Kabobs

Herb Roasted Vegetables

Gluten Free

Rotini Maranara

Roasted Vegetable Platter

Jumbo Shrimp Platter

Antipasto Salad

Tuna Nicoise

Garlic Pepper Seared Sirloin Salad

Chicken Chopped Salad

Canadian Farmstead Cheeses
with Seasonal

Fruit
(without Crackers)

Hearts of Romaine Salad
(without Croutons and Dressing)

Crispy Chicken Strips

Buffalo Chicken Wings

Rosemary Chicken Kabobs

Seafood

Chef Bento Premium Sushi

Jumbo Shrimp Platter

Shrimp Pogo

Pork

Hearts of Romaine Salad

Golden Palace Famous Eggrolls

Super Pizza

Loaded Classic Pizza

Pepperoni Pizza

2017-2018 Monthly Features



OCTOBER

DESIGNED TO SERVE 8

Welcome Champagne Reception and Signature Candy Bar

Sparkling Prosecco with a dash of Bombay Sapphire Gin
Garnished with Fresh Berries and Thyme accompanied by our
Signature Candy Bar with Senators Logo M&M's, Caramels,
Red Licorice, Swedish Berries and Jube Jubes

\$185



NOVEMBER

DESIGNED TO SERVE 8

Championship Maple BBQ Feast

Including House Smoked Chicken Breast and Brisket.
Rubbed, Smoked and Sauced.
Served with Coleslaw, Potato Salad, Rolls, Cajun Snack Mix and
Assorted Mini Trio for Dessert

\$290



DECEMBER

DESIGNED TO SERVE 8

Harvest Roast Turkey Breast

Seasoned with Fresh Sage and Served with Caramelized Cranberry
Relish, Condiments, Roasted Potatoes and Vegetable Medley
Rolls and Butter

\$225



Sliced Tenderloin of Beef

Served with Horseradish Crème, Condiments,
Roasted Potatoes and Vegetable Medley
Rolls and Butter

\$420





JANUARY

DESIGNED TO SERVE 8

Build Your Own Pizza and Pasta

Customers may select either Penne Bolognese or Cannelloni with Garden or Caesar Salad along with a Pizza Selection Built of their Choice of available Ingredients

\$325



FEBRUARY

DESIGNED TO SERVE 8

Valentine's Day Tapas

Includes Champagne Cocktail and assorted Tapas including Fire Grilled Shrimp, Apple and Brie Grilled Cheese, Candied Smoked Salmon, Mini Beef Wellingtons, Porcini-Marsala Arancini and Mini Cheesecakes

\$480



MARCH

DESIGNED TO SERVE 8

In Suite Wine Pairings with our Sommelier

Japanese Tempura Shrimp, Maki Rolls, Caramelized Onion and Goat Cheese Tart, Sweet Chili Glazed Salmon Satay, Mini Beef Wellingtons and Assorted Fruit Tartlets

2 Bottles of Red and 2 Bottles of White Wine from our Suites Cellar
\$600



APRIL

DESIGNED TO SERVE 8

Prosecco and Chocolate Covered Strawberries

\$140

Game Day Fare

The Dream Team

CTC Favorites

The Top Defender

The GoalKeeper



Suite Enhancement Package

Signature Cocktail Reception

Lil Sens Sparty Pack

Tier Packages

GAME DAY FARE

DESIGNED TO SERVE 16 | \$500.00

Blazin' Cajun Snack Mix

BBQ Peanuts, Sesame Stix, Cajun Corn Stix,
Butter Toasted Peanuts,
Cayenne Candied Almonds
128 calories per serving

Homemade Kettle Chips

Roasted Garlic-French Onion Dip
120 calories per serving

Buffalo Chicken Wings

Buttermilk Ranch Dip
690 - 780 calories per serving

Crisp Chicken Tenderloin Strips

Tender, Golden Crisp Chicken Filets,
Tangy Plum Sauce
560 - 680 calories per serving

Montreal Style Smoked Meat Sliders

Fresh Baked Mini Pretzel Buns, Shaved
Montreal Smoked Meat, Dill Pickles
340 calories per slider

Sensational Pizza

Pepperoni, Meatballs, Red Peppers, Onion
640 calories per slice

Pepperoni Pizza

580 calories per slice

PACKAGE ENHANCEMENTS

Golden Palace Famous Burnt End Eggrolls \$80.00

Plum Sauce Egg-roll (120 cal ea.), Plum Sauce (120 cal per serving)

Burger Shack Mini Bacon Cheese Burgers \$100.00

Candied Bacon, Sliced Swiss and Cheddar Cheeses, Signature Burger Sauce
1,570 calories per slider

Mimosa \$175.00

2 Bottles of La Marca Prosecco, Fresh Squeezed Orange and Grapefruit Juices,
Fresh Citrus Wedge, Assorted Berries and Maraschino Cherries

Adults and youth (ages 13 and older) need an average of 2,000 calories a day,
and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

Prices subject to additional fees and taxes.

Game Day Fare

The Dream Team

CTC Favorites

The Top Defender

The GoalKeeper



THE DREAM TEAM

DESIGNED TO SERVE 16 | \$550.00

Homemade Kettle Chips

Roasted Garlic-French Onion Dip
120 calories per serving

Fresh Popped Popcorn

320 calories per serving

Charcuterie Board

Genoa Salami, Prosciutto, Fennel Sausage,
Spiced Olives, Smoked Almonds, Pâté,
Crackers, Bread
107 calories per serving

Canadian Cheese Market

Aged Cheddar, Herbed Havarti, Oka,
Grilled Brie, Crackers, Baguette
87 calories per serving

Sweet Chili BBQ Meatballs

Hot - Honey BBQ Sauce, Soft Rolls
630 calories per serving

California Club Chicken Wrap

Sliced Chicken Breast, Mango, Avocado,
Baby Kale, Jack Cheese, Bacon,
Peppercorn Ranch Mayo
830 calories per serving

Jumbo Shrimp Corn Dogs

Horseradish Ketchup, Wasabi Mustard
205- 305 calories per serving

PACKAGE ENHANCEMENTS

Chocolate Brownie Caramel Trifles \$80.00

(8 Individual Orders)

Layers of Chocolate Brownie, Chocolate Sauce, Salted Caramel Sauce, Whipped Cream
Topped with Crushed Almond Honey Craquant
970 calories per serving

Crispy Calamari Bites \$105.00

Tossed with Garlic Butter, Cherry Peppers, Lemon Aioli, Cool Marinara for Dipping
390 – 530 calories per serving

CTC Slapshot Caesar \$175.00

1 Bottle (750ml) of Eristoff Vodka with Caesar Mix, Tabasco, Worcestershire, Celery Sticks,
Spicy Pickled Beans, Lime Wedges and Rimming Salt

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Suite Enhancement Package

Signature Cocktail Reception

Lil Sens Sparty Pack

Tier Packages

CTC FAVORITES

DESIGNED TO SERVE 16 | \$600.00



Homemade Kettle Chips

Roasted Garlic-French Onion Dip
120 calories per serving

The Crispy Chicken Shawville Express

Crispy Chicken, Sautéed Quebec Mushrooms,
Oka, Cheese, Brioche Bun with
Mrs. McGarrigle's Canadian Maple Mustard
790 calories per serving

Golden Palace Famous Burnt End Eggrolls

Plum Sauce Egg-roll (120 cal ea.),
Plum Sauce (120 cal per serving)

Nathan's 100% All Beef Slider Dogs

Soft Rolls
120 - 310 calories per serving

St. Albert's Poutine Bar

Cut Fries, St. Albert's Cheese Curds,
Signature Gravy
1380 calories per serving

Buffalo Chicken Wings

690 - 780 calories per serving
Buttermilk Ranch Dip

Ottawa Senators Souvenir Logo Cookie

270 calories per cookie

PACKAGE ENHANCEMENTS

Roasted Vegetable Platter \$70.00

Red and Yellow Bell Peppers, Carrots, Asparagus, Cherry Tomatoes, Winter Squashes,
Red Onions, Garlic Mustard Dressing
260 calories per serving

Chicken Chopped Salad \$100.00

Chopped Baby Kale, Crispy Bacon, Grape Tomatoes, Avocado, Grilled Chicken Breast, Chives,
Crumbled Blue Cheese, Red Wine Vinaigrette
500 calories per serving



Pitcher of Sangria \$40.00

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Game Day Fare

The Dream Team

CTC Favorites

The Top Defender

The GoalKeeper



THE TOP DEFENDER

DESIGNED TO SERVE 16 | \$650.00



House Fried Tri-Colour Corn Chips

Fresh Salsa, Guacamole, Jalapeños,
Sour Cream

910 calories per serving

Roasted Vegetable Platter

Red and Yellow Bell Peppers, Carrots,
Asparagus, Cherry Tomatoes, Winter
Squashes, Red Onions, Garlic Mustard
Dressing

260 calories

Smokes™ Soft Chicken Taco

Grilled Chicken, Shredded Lettuce,
Pico De Gallo, Signature Burritorie Sauce,
Soft Flour Tortillas

Smoked Meat & Cheese Perogies

Caramelized Onions, Sour Cream
910 calories per serving

All Hail Caesar' King Of Salads

Crisp Romaine Hearts Tossed In-Suite
Crispy Focaccia Bread Croutons, Maple
Smoked Bacon, Shaved Parmigiano-Reggiano,
Roasted Garlic Caesar Dressing
630 calories per serving

Crispy Calamari Bites

Tossed with Garlic Butter, Cherry Peppers
Lemon Aioli, Cool Marinara for Dipping
390 – 530 calories per serving

Assorted Gourmet Cupcakes

Chocolate on Chocolate, Red Velvet,
Vanilla Bean
360 calories per serving

PACKAGE ENHANCEMENTS

Antipasto Salad \$75.00

Roasted Red Bell Pepper, Artichoke, Kalamata Olive, Pepperoncini, Grape, Sundried Tomato,
Pearl Bocconcini, Basil and White Balsamic Dressing
480 – 570 calories per serving

House Baked Warm Cookies \$50.00

Chocolate Chunk
620 calories per serving

Moscow Mule \$175.00

1 Bottle (750ml) of Eristoff Vodka with Fresh Lime Juice,
Ginger Beer and Fresh Citrus Wedges

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Suite Enhancement Package

Signature Cocktail Reception

Lil Sens Sparty Pack

Tier Packages

THE GOALKEEPER

DESIGNED TO SERVE 16 | \$675.00



Popcorn with Seasoning

Ketchup, Cheese, Salt and Vinegar,
Dill Pickle, BBQ
284 calories per 2oz

Homemade Kettle Chips

Roasted Garlic-French Onion Dip
120 calories per serving

Garlic-Pepper Seared Top Sirloin Salad

Sliced Top Sirloin Steak, Southwest Black
Bean, Tomato, Corn Salad, Jalapeño Aioli
980 calories per serving

Rosemary and Lemon Chicken Kebobs

Roasted Mushrooms, Bell Peppers,
Oregano, Feta Glaze
360 calories per serving



Herb Roasted Market Vegetables

Chef's Selection of Fresh Vegetables,
Tossed with Evoo and Fresh Herbs
260 calories per serving

BBQ Beef Brisket Sliders

12 Hour Smoked Brisket, Mesquite Smoked
Apple Butter BBQ Sauce, Sens Red Slaw,
Soft Rolls
780 calories

Oven Baked Maple Bacon Mac 'N' Cheese

Double Smoked Maple Bacon Blended,
Aged White Cheddar and Gruyère Cheese,
Fresh Bread Crumbs
1150 calories per serving

Signature Candy Bar

Senators Logo M&M's, Caramels, Red Licorice,
Swedish Berries, Jube Jubes
398 calories per serving

PACKAGE ENHANCEMENTS

Jumbo Shrimp Platter \$100.00

Cocktail Sauce, Curried Pineapple Ginger Dips
100 – 280 calories per serving

Charcuterie Board \$100.00

Genoa Salami, Prosciutto, Fennel Sausage, Spiced Olives, Smoked Almonds, Pâté, Crackers, Bread
107 calories per serving

Welcome Champagne Reception \$175.00

2 Bottles of Sparkling La Marca Prosecco with a Dash of Bombay Sapphire Gin
and Garnished with Fresh Berries and Thyme

Adults and youth (ages 13 and older) need an average of 2,000 calories a day,
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[Game Day Fare](#)

[The Dream Team](#)

[CTC Favorites](#)

[The Top Defender](#)

[The GoalKeeper](#)



Suite Enhancement Package Signature Cocktail Reception Lil Sens Sparty Pack Tier Packages

SUITE ENHANCEMENT PACKAGE

DESIGNED TO SERVE 16 | \$400.00

Designed to upgrade the entire Suite Experience with a Private Hostess and Complimented with Heightened Plate Ware, Flatware and Stemware

Welcome Champagne Reception

2 Bottles of Sparkling La Marca Prosecco with a dash of Bombay Sapphire Gin and Garnished with Fresh Berries and Thyme

PACKAGE ENHANCEMENTS

Ottawa Senators Souvenir Logo Cookie

270 calories per cookie
\$55.00

Specialty Coffee Bar

200ml Bottles of Bailey, Kaluha and Grand Marnier
Served with Cinnamon Sticks,
Whipped Cream and Assorted Biscotti
\$220.00



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Game Day Fare

The Dream Team

CTC Favorites

The Top Defender

The GoalKeeper



SIGNATURE COCKTAIL RECEPTION

DESIGNED TO SERVE 16 | \$900.00

Homemade Kettle Chips

Roasted Garlic-French Onion Dip
120 calories per serving

Charcuterie Board

Genoa Salami, Prosciutto, Fennel Sausage,
Spiced Olives, Smoked Almonds, Pâté,
Crackers, Bread
107 calories per serving

Canadian Cheese Market

Aged Cheddar, Herbed Havarti, Oka,
Grilled Brie, Crackers and Baguette
87 calories per serving

Sweet Chili Shrimp

Ceviche Salad
105 calories per serving

Mediterranean

Bruschetta
190 calories per serving



Smoked Beef

Tenderloin on Crostini
195 calories per serving

Goat Cheese Wrapped Asparagus

150 calories per serving

Butter Chicken Satays

219 calories per serving

Fried Ravioli

43 calories per serving

Golden Palace Famous Burnt End Eggrolls

Egg-roll (120 cal ea.),
Plum Sauce (120 cal per serving)

Fresh Tropical Fruit Salad

145 calories per serving

Senators Souvenir Cookie

240 calories per cookie

PACKAGE ENHANCEMENTS

Tuna Salad Niçoise \$100.00

Pepper Crusted Tuna, Roasted Red Peppers, French Beans, Boiled Egg,
Kalamata Olives, Anchovy, Micro Greens
450 calories per serving

Mediterranean Tapas Platter \$75.00

Roasted Garlic Hummus, Tomato Basil Bruschetta, Roasted Olives, Toasted Crostini, Naan Bread
300 – 450 calories per serving

Meatballs Parmesan \$95.00

Fire Roasted Tomato, Basil Sauce, Asiago, Mozzarella and Parmesan Cheeses, Soft Rolls
620 – 810 calories per serving

Adults and youth (ages 13 and older) need an average of 2,000 calories a day,
and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

Prices subject to additional fees and taxes.

Suite Enhancement Package

Signature Cocktail Reception

Lil Sens Sparty Pack

Tier Packages

LIL SENS SPARTY PACK

DESIGNED TO SERVE 12 | \$275.00

Fresh Popped Popcorn

284 calories per 2oz

Homemade Kettle Chips

Roasted Garlic-French Onion Dip

120 calories per serving

Crisp Chicken Tenderloin Strips

Tender, Golden Crisp Chicken Filets Tangy Plum Sauce

560 - 680 calories per serving

X-Treme Cheese Pizza

490 calories per slice

House Baked Warm Jumbo Cookies

Chocolate Chunk

640 calories per cookie



Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

Prices subject to additional fees and taxes.

Game Day Fare

The Dream Team

CTC Favorites

The Top Defender

The GoalKeeper



ALL INCLUSIVE TIER PACKAGES

#1

\$35 PER PERSON

Fresh Popped Popcorn

320 calories per serving

Homemade Kettle Chips

Roasted Garlic-French Onion Dip

120 calories per serving

Nathan's 100% All Beef Slider Dogs

Soft Rolls

120 - 310 calories per serving

X-Treme

Cheese Pizza

490 calories per slice

Assorted Mini Trio

Tarts, Brownies, Cheesecake

200 - 790 calories per serving

2 Beverage Tickets

Per Person, which may be redeemed for a Domestic Tall Boy, Cooler or Non Alcoholic Beverage

#2

\$45 PER PERSON

Fresh Popped Popcorn

284 calories per serving

Homemade Kettle Chips

Roasted Garlic-French Onion Dip

120 calories per serving

Montreal Style Smoked Meat Sliders

Fresh Baked Mini Pretzel Buns

Shaved Montreal Smoked Meat, Dill Pickles

340 calories per slider

Crisp Chicken Tenderloin Strips

Tender, Golden Crisp Chicken

Filets Tangy Plum Sauce

560 - 680 calories per serving

Assorted Mini Trio

Tarts, Brownies, Cheesecake

200 - 790 calories per serving

2 Beverage Tickets

Per Person, which may be redeemed for a Domestic Tall Boy, Cooler or Non Alcoholic Beverage

#3

\$55 PER PERSON

House Fried Tri-Colour Corn Chips

Fresh Salsa, Guacamole, Jalapeños, Sour Cream

910 calories per serving

Homemade Kettle Chips

Roasted Garlic-French Onion Dip

120 calories per serving

Garlic-Pepper Seared Top Sirloin Salad

Sliced Top Sirloin Steak, Southwest Black Bean, Tomato, Corn Salad, Jalapeño Aioli

980 calories per serving

Rosemary and Lemon Chicken Kebobs

With Roasted Mushrooms, Bell Peppers, Oregano, Feta Glaze

360 calories per serving

Roasted Garlic Butter Mashed Potatoes

Creamy Garlic Buttery Mashed Yukon Gold Potatoes

360 calories

Ottawa Senators Souvenir Logo Cookie

270 calories

2 Beverage Tickets

Per Person, which may be redeemed for a Domestic Tall Boy, Cooler or Non Alcoholic Beverage

Minimum Order of 8

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

Prices subject to additional fees and taxes.

Suite Enhancement Package

Signature Cocktail Reception

Lil Sens Sparty Pack

Tier Packages

ALL INCLUSIVE TIER PACKAGES ENHANCEMENTS



#1

**Golden Palace
Famous Burnt End
Eggrolls**
Plum Sauce

**St. Albert's
Poutine Bar**
Fresh Cut Fries,
St. Albert's Cheese Curds,
Signature Gravy
1,380 calories

#2

**Buffalo Chicken
Wings**
Buttermilk Ranch Dip
690 - 780 calories per serving

**All Hail Caesar'
King of Salads**
Crisp Romaine Hearts
Tossed In-Suite
Crispy Focaccia Bread
Croutons, Maple Smoked
Bacon, Shaved Parmigiano-
Reggiano, Roasted Garlic
Caesar Dressing
630 calories per serving

#3

**Canadian Cheese
Market**
Aged Cheddar, Herbed
Havarti, Oka, Grilled Brie,
Platter of Crackers, Baguette
695 calories per serving

Charcuterie Board
Genoa Salami, Prosciutto,
Fennel Sausage, Spiced
Olives, Smoked Almonds,
Pâté, Crackers, Bread
5 - 860 calories per serving

Minimum Order of 8

Adults and youth (ages 13 and older) need an average of 2,000 calories a day,
and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

Prices subject to additional fees and taxes.



Cold Plates Hot Plates Signature Mains and Sides Sandwiches Pizza Snacks Desserts

COLD PLATES

DESIGNED TO SERVE 8

Charcuterie Board ★ \$100.00

Genoa Salami, Prosciutto, Fennel Sausage
Spiced Olives, Smoked Almonds, Pâté
Crackers, Bread
107 calories per serving

Mediterranean Tapas

Platter ★ \$75.00

Roasted Garlic Hummus, Tomato Basil
Bruschetta, Roasted Olives, Toasted Crostini,
Naan Bread
237 calories per serving

Roasted Vegetable Platter \$70.00

Red and Yellow Bell Peppers, Carrots,
Asparagus, Cherry Tomatoes, Winter Squashes,
Red Onions, Garlic Mustard Dressing
260 calories per serving

Jumbo Shrimp Platter ★ \$100.00

Cocktail Sauce, Curried Pineapple Ginger Dips
100 – 280 calories per serving

Canadian Cheese Market ★ \$85.00

Aged Cheddar, Herbed Havarti, Oka,
Grilled Brie, Crackers, Baguette
87 calories per serving

Fresh Tropical Fruit Salad ★ \$75.00

Cantaloupe, Honeydew, Watermelon,
Pineapple, Kiwi, Star Fruit, Toasted Coconut
and Anise, Honey
145 calories per serving

Antipasto Salad ★ \$75.00

Roasted Red Bell Pepper, Artichoke, Kalamata
Olive, Pepperoncini, Grape and Sundried
Tomato, Pearl Bocconcini, Basil,
White Balsamic Dressing
480 – 570 calories per serving

Tuna Salad Niçoise ★ \$100.00

Pepper Crusted Tuna, Roasted Red Peppers,
French Beans, Boiled Egg, Kalamata Olives,
Anchovy, Micro Greens
300 – 450 calories per serving

Chef Bento Premium

Sushi ★ \$128.00

Salmon, Tuna, California Rolls, Wasabi,
Soy Sauce, Pickled Ginger
36 Pieces
80 calories per roll

'All Hail Caesar' King of Salads

\$75.00

Romaine Hearts Tossed In-Suite
Crispy Focaccia Bread Croutons, Maple
Smoked Bacon, Shaved Parmigiano-Reggiano,
Roasted Garlic Caesar Dressing
630 calories per serving

Garlic-Pepper Seared

Top Sirloin Salad ★ \$100.00

Sliced Top Sirloin Steak, Southwest Black Bean,
Tomato, Corn Salad, Jalapeño Aioli
980 calories per serving

Chicken Chopped Salad ★ \$100.00

Chopped Baby Kale, Crispy Bacon, Grape
Tomatoes, Avocado, Grilled Chicken Breast,
Chives, Crumbled Blue Cheese, Red Wine
Vinaigrette
500 calories per serving

★ Requires 48 hours notice.

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HOT PLATES

DESIGNED TO SERVE 8

Meatballs Parmesan ★ \$95.00

Fire Roasted Tomato, Basil Sauce, Asiago, Mozzarella and Parmesan Cheeses, Soft Rolls
48 Pieces
620 – 810 calories per serving

Sweet Chili BBQ

Meatballs ★ \$85.00

Hot - Honey BBQ Sauce, Soft Rolls
48 Pieces
630 calories per serving

Golden Palace Famous

Burnt End Eggrolls ★ \$80.00

Egg-roll (120 cal ea.), Plum Sauce (120 cal per serving)
16 Pieces

Smoked Meat & Cheese Perogies \$75.00

Caramelized Onions, Sour Cream
36 Pieces
910 calories per serving

Garlic Mushrooms, Spinach & Cheese Perogies \$75.00

Caramelized Onions, Sour Cream
36 Pieces
840 calories per serving

Crispy Calamari Bites \$105.00

Garlic Butter, Cherry Peppers, Lemon Aioli, Cool Marinara for Dipping
(2lbs) 390 – 530 calories per serving

Mini Pub Style

Fish and Chip ★ \$100.00

Lightly Battered Cod, French Mediterranean Sea Salted Fresh Cut Fries, House Made Tartar Sauce, Lemon Wedge
16 Pieces
1,450 calories per serving

Buffalo Chicken Wings \$115.00

Buttermilk Ranch Dip
(5lbs) 690 – 780 calories per serving

Crisp Chicken

Tenderloin Strips \$115.00

Tender, Golden Crisp Chicken Filets, Tangy Plum Sauce
(5lbs) 560 – 680 calories per serving

Crisp Chicken

Tenderloin Trio \$125.00

Buffalo, Sweet Chili, Carolina BBQ Styles
Buttermilk Ranch, Blue Cheese Dip
(5lbs) 900 – 1,250 calories per serving

Traditional Wings and Strips \$115.00

Buffalo Chicken Wings, Chicken Strips Combo, Buttermilk Ranch, Plum Sauce
(2.5lbs Each) 250 – 1,000 calories per serving

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Prices subject to additional fees and taxes.

Cold Plates Hot Plates Signature Mains and Sides Sandwiches Pizza Snacks Desserts

SIGNATURE MAINS

DESIGNED TO SERVE 8

**Baked Gluten Free Rotini
with Marinara Sauce ★** \$110.00White Cheddar, Parmesan and Gruyère
Cheeses, Marinara Sauce,
Gluten Free Garlic Bread
1,460 calories per serving**Smoke's™ Soft
Chicken Taco ★** \$75.00Grilled Chicken, Shredded Lettuce, Pico De
Gallo, Signature Burritorie Sauce,
Soft Flour Tortillas
16 Pieces**Jumbo Shrimp Corn
Dogs ★** \$130.00Horseradish Ketchup, Wasabi Mustard
16 Pieces
410 – 510 calories per serving**Championship Maple
BBQ Feast ★** \$165.00Rubbed, Smoked, Sauced Chicken and Brisket,
Coleslaw, Potato Salad, Rolls
490 – 940 calories per serving**Rosemary and Lemon
Chicken Kebobs ★** \$130.00Roasted Mushrooms, Bell Peppers,
Oregano, Feta Glaze
16 Pieces
980 calories per serving

SIGNATURE SIDES

DESIGNED TO SERVE 8

**Herb Roasted Market
Vegetables ★** \$70.00Chef's Selection of Fresh Vegetables,
Tossed with Evoo, Fresh Herbs
260 calories per serving**Oven Baked Maple
Bacon Mac 'N' Cheese ★** \$110.00Double Smoked Maple Bacon Blended,
Aged White Cheddar and Gruyère Cheese,
Fresh Bread Crumbs
1150 calories per serving**Roasted Garlic Butter
Mashed Potatoes ★** \$60.00Creamy Garlic Buttery Mashed Yukon Gold
Potatoes
360 calories per serving**Prairie Blend ★** \$50.00Spelt, Rye, Wheatberry, Oats, Barley
with Wild and Long Grain Brown Rice
400 calories per serving**St. Albert's Poutine Bar** \$100.00Fresh Cut Fries, St. Albert's Cheese Curds,
Signature Gravy
(10 oz. per person) 1,380 cal per serving

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SANDWICHES

DESIGNED TO SERVE 8

Nathan's 100% All Beef Silder Dogs

\$75.00

Served On Soft Rolls
16 Pieces
120 - 310 calories per serving

California Club Chicken Wrap

\$110.00

Sliced Chicken Breast, Mango,
Avocado, Baby Kale, Jack Cheese, Bacon,
Peppercorn Ranch Mayo
(8 cut in halves) 830 calories per serving

Montreal Style Smoked Meat Sliders

\$110.00

Fresh Baked Mini Pretzel Buns ,
Shaved Montreal Smoked Meat, Dill Pickles
16 Pieces
340 calories per slider

BBQ Beef Brisket Sliders \$110.00

12 Hour Smoked Brisket, Mesquite Smoked
Apple Butter BBQ Sauce, Sens Red Slaw,
Soft Rolls
16 Pieces
780 calories per serving

Falafel Sandwiches with Jerusalem Salad ★

\$75.00

Chickpea, Fava Bean Donuts, Pita Bread,
Tahini Garlic Sauce, Salad of Tomatoes,
Cucumbers, Pickled Red Onion, Parsley
(8 cut in halves)
810 calories per serving

Burger Shack Mini Bacon Cheese Burgers ★

\$100.00

Candied Bacon, Sliced Swiss and Cheddar
Cheeses, Our Signature Burger Sauce
16 Pieces
1,570 calories per slider

The Crispy Chicken

Shawville Express ★

\$125.00

Crispy Chicken, Sautéed Quebec Mushrooms,
Oka Cheese, Brioche Bun with
Mrs. McGarrigle's Canadian Maple Mustard
(8 cut in halves)
790 calories per serving



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Cold Plates

Hot Plates

Signature Mains and Sides

Sandwiches

Pizza

Snacks

Desserts

PIZZA PIZZA

DESIGNED TO SERVE 8

SIGNATURE PIZZA'S

Sensational

Pepperoni, Meatballs, Red Pepper, Onion
295 calories per slice

\$45

Chicken Rustica

Chicken, Red Pepper, Onion, Zucchini
270 calories per slice

\$45

CLASSIC PIZZA'S

Whole Wheat Garden Veggie

Tomatoes, Mushrooms, Green Pepper
250 calories per slice

\$40

Pepperoni

290 calories per slice

\$40

X-Treme Cheese

245 calories per slice

\$40



SNACKS

DESIGNED TO SERVE 8

Fresh Popped Popcorn

284 calories per serving

\$25.00

Popcorn with Seasoning

Ketchup, Cheese, Salt and Vinegar,
Dill Pickle, BBQ

284 calories per 2oz

\$30.00

Signature Candy Bar ☆

Senators Logo M&M's, Caramels,
Red Licorice, Swedish Berries, Jube Jubes
398 calories per serving

\$60.00

Homemade Kettle Chips

Roasted Garlic-French Onion Dip
120 calories per serving

\$55.00

House Fried Tri-Colour Corn Chips

Fresh Salsa, Guacamole, Jalapeños,
Sour Cream

910 calories per serving

\$55.00

Blazin' Cajun Snack Mix

Bbq Peanuts, Sesame Stix, Cajun Corn Stix,
Butter Toasted Peanuts, Cayenne Candied
Almonds

85 calories per serving

\$50.00

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DESSERTS

DESIGNED TO SERVE 8

Assorted Mini Trio	\$60.00
Tarts, Brownies, Cheesecake (16 Pieces) 200 – 810 calories per serving	
Strawberry Rhubarb Cheesecake Cups ★	\$80.00
Strawberry Rhubarb Compote, Short Cake Crust, Cheesecake Mousse (8 Jars) 690 calories per jar	
Chocolate Brownie Caramel Trifles ★	\$80.00
Layers of Chocolate Brownie, Chocolate Sauce, Salted Caramel Sauce, Whipped Cream, Topped with Crushed Almond Honey Craquant (8 Jars) 970 calories per serving	
Signature Candy Bar ★	\$60.00
Senators Logo M&M's, Caramels, Red Licorice, Swedish Berries, Jube Jubes 398 calories per serving	
House Baked Warm Cookies	
(16 Pieces)	
CHOCOLATE CHUNK	\$50.00
260 calories per cookie	
WHITE CHOCOLATE MACADAMIA NUT	\$50.00
260 calories per cookie	
PEANUT BUTTER	\$50.00
260 calories per cookie	
COOKIE COMBO	\$50.00
260 calories per cookie	



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Cold Plates Hot Plates Signature Mains and Sides Sandwiches Pizza Snacks Desserts

Ottawa Senators Souvenir Logo Cookie \$55.00
(8 Pieces) 270 calories per cookie

Häagen-Dazs Ice Cream Bars
Caramel Almond Crunch, Vanilla and Milk Chocolate
290 – 320 calories per bar

Platter (8 Bars) \$55.00

Each \$7.00

Kit Kat Cone Platter \$55.00

Biscuit Cone with Chocolate and Vanilla Flavour Ice Cream Ripple
Topped With Chocolate Sauce, Chocolate Coated Wafer Finger
(8 Bars) 240 calories per cone

Assorted Gourmet Cupcakes ☆ \$65.00

Chocolate on Chocolate, Red Velvet,
Vanilla Bean
(8 Pieces) 360 calories per cupcake

Occasion Cupcakes ☆ \$65.00

By Request

PERSONALIZED EDIBLE MESSAGE PLAQUE AVAILABLE

Requires 48 Hours Advanced Ordering



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Non-Alcoholic Beer Spirits Packages Wines

NON-ALCOHOLIC

Coca Cola Products	\$4.85
500ml	
Coca Cola Classic	210 cal ea.
Diet Coke	0 cal ea.
Coke Zero	0 cal ea.
Sprite	210 cal ea.
Canada Dry Ginger Ale	190 cal ea.
Fanta Tangerine	220 cal ea.
Dasani Water	\$4.42
591ml	0 cal ea.
Soda/Tonic Water	\$3.08
355ml	0 cal ea.
Smart Water	\$6.23
591ml	0 cal ea.
Gold Peak Tea	\$5.50
547ml	
Unsweeten	0 cal ea.
Sweetened	170 cal ea.
Juices	\$5.50
Fruitopia	
500ml	220 cal ea.
Nestea Iced Tea	
500ml	110 cal ea.
Minute Maid Apple	
450ml	210 cal ea.
Minute Maid Orange	
450ml	220 cal ea.
Glaceau Vitamin Water	\$6.23
XXX, XOXO	
591ml	120 cal ea.
Tim Horton's Coffee	\$3.50
Tassimo Pod	
Individual	0 cal ea.
Assorted Tea Tray	\$8.73
3 Assorted Teas	0 cal ea.



ICE COLD BEER

Tall Boys	\$9.50
473ml	
Coors Light	140 cal ea.
Molson Canadian	200 cal ea.
Miller Genuine Draft	200 cal ea.
Import Tall Boy	\$10.85
473ml	
Heineken	200 cal ea.
Premium Tall Boys	\$10.39
473ml	
Creemore Springs	200 cal ea.
Molson Canadian Cider	200 cal ea.
Imported	\$7.97
Sol 330ml	130 cal ea.
Molson Exel	\$5.50
Non-Alcoholic	
355ml	80 cal ea.



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SPIRITS

Canadian Club Rye

(118 cal per 1.5 oz.)

200ml	\$40.00
750ml	\$125.00

CC Smallbatch Rye

750ml	\$150.00
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Eristoff Vodka

(97 cal per 1.5 oz.)

200ml	\$40.00
750ml	\$125.00

Grey Goose

750ml	\$175.00
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Bombay Sapphire Gin

(88.5 cal per 1.5 oz.)

750ml	\$125.00
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Bacardi Rum

(96 cal per 1.5 oz.)

200ml (White)	\$40.00
750ml (White)	\$125.00

Oak Heart Spiced Rum

(100 cal per 1.5 oz.)

750ml	\$125.00
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Baileys

200ml	\$50.00
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Kaluha

200ml	\$50.00
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Grand Marnier

200ml	\$75.00
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Coolers

Smirnoff Ice Tall Boy 473ml Can

(168 cal per oz.)	\$10.85
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Mott's Clamato Ceasar 355ml Bottle

(168 cal per oz.)	\$8.62
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SPECIALTY COCKTAILS

Specialty Coffee Bar \$220.00

Bottles (200ml) of Kaluha, Baileys, Grand Marnier served with Cinnamon Sticks, Whipped Cream and Assorted Biscotti

Welcome Champagne

Reception ★ \$175.00

Sparling Prosecco with a Dash of Bombay Sapphire Gin, Garnished with Fresh Berries and Thyme

All Inclusive Beverage

Package \$475.00

2 Bottles of Mirassou Pinot Grigio
2 Bottles of Mirassou Pinot Noir
8 Tall Boy Cans of Coors Light
8 Tall Boy Cans of Molson Canadian
8 Tall Boy Cans of Miller Genuine Draft
10 Bottles of Dasani Water, Coffee and Tea

Moscow Mule \$175.00

1 Bottle (750ml) of Eristoff Vodka Mixed with Fresh Lime Juice, Ginger Beer and garnished with a lime Wedge

Mimosa \$175.00

2 Bottles of La Marca Prosecco, Freshly Squeezed Juice and accompanied by Fresh Citrus Wedges, Berries and Maraschino Cherries

CTC Slapshot Caesar \$175.00

1 Bottle (750ml) of Eristoff Vodka, Caesar Mix, Tabasco and Worcestershire, Celery Sticks, Spicy Pickled Beans, Lime Wedges and Rimming Salt

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Non-Alcoholic Beer Spirits Packages Wines

WINE

White

Mirassou, Pinot Grigio , California	(25 cal per oz.)	\$50.00
Columbia, Chardonnay	(35 cal per oz.)	\$60.00
Whitehaven, Sauvignon Blanc , New Zealand	(35 cal per oz.)	\$65.00

Red

Mirassou, Pinot Noir	(35 cal per oz.)	\$50.00
Alamos, Malbec , Argentina	(20 cal per oz.)	\$50.00
Carnivor, Cabernet Sauvignon , California	(25 cal per oz.)	\$60.00
Louis M Martini, Cabernet Sauvignon , California	(23 cal per oz.)	\$95.00
Delibori Amarone	(35 cal per oz.)	\$105.00
Red Wine Sangria	(35 cal per oz.)	\$40.00

Sparkling Wine

La Marca, Prosecco , Italy	(18 cal per oz.)	\$60.00
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E. & J. Gallo Winery

We are pleased to offer a wide selection of outstanding wines from the Ernest & Julio Gallo collection. Each of the wines in the collection have been chosen to complement the diverse flavours and ingredients in the suites menu. We hope you enjoy them.



All wine in suites will be provided in our very chic Tosware glasses.

This reusable and recyclable drinkware is yours to keep and bring home as they have been incorporated into our beverage pricing. Tosware is BPA-free, recycled PET polymer. It is shatterproof and dishwasher safe (home – top shelf) or hand washable.

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PLACING YOUR ORDER

THREE EASY WAYS TO ORDER

1

EMAIL

Brown-Kerri@aramark.com
Harper-Carol@aramark.com

2

FAX

Order Form to
613.599.9288

3

PHONE

613.599.0230
ext 5013 or 5011

Please specify suite number, name and phone number of person placing order, company name, 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.

ADVANCED ORDERING

Advanced ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated.

Pre-event day orders are due by 4pm according to the following schedule:

Monday	for Thursday events
Tuesday	for Friday events
Wednesday	for Saturday events
Wednesday	for Sunday events
Wednesday	for Monday events
Thursday	for Tuesday events
Friday	for Wednesday events

EVENT DAY ORDERING

A limited event day menu is included in your suite. During an event, orders may be placed through your suite attendant. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders.

STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The suite holder would still have the ability to change these orders within the advanced ordering guidelines to accommodate any requests. Please discuss with your premium sales manager to determine what would best fit your needs.

CONTACT INFORMATION

CAROL HARPER

Director Premium Catering
Services

613.599.0230 ext. 5011
613.799.2336 cell
harper-carol@aramark.com

KERRI BROWN

Manger Premium Services

613.599.0230 ext. 5013
613.299.3911 cell
brown-kerri@aramark.com

DIANE CONROY

Manger Special Events /
Lexus Club

613.698.5676 cell
underwood-diane@aramark.com

BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or serve liquor, beer and wine at the Canadian Tire Centre. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Provincial law prohibits the sale or consumption of alcoholic beverages by any person under the age of 19.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 19 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

PAR STOCK AND INVENTORY

For the convenience of the suite owners and their guests, each suite is stocked with a par level of soft drinks, fruit juices, bottled water and a selection of domestic, premium and imported beers. Billing will be based on beverage consumption during each event. Liquor and spirits can be purchased by the bottle. To ensure freshness, wine can be ordered by the bottle from our carefully selected wine list, available in your suite.

UNCONSUMED BEVERAGES

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverage at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

NUTRITIONAL INFORMATION

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your Premium Services manager directly.



GENERAL INFORMATION

FOOD and BEVERAGE DELIVERY

Unless a specific time is indicated, all food and beverage will be delivered to the suites starting 30 minutes prior to the beginning of the event. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

HOURS OF OPERATION

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing. During an event, please contact your suite attendant or suite supervisor.

LIABILITY

Aramark reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The suite holder agrees to accept responsibility for any damage done by their group to the function room or suite, prior to, during or following their event. Aramark cannot assume any responsibility for personal property or equipment brought into the suite and event areas.

OUTSIDE FOOD AND BEVERAGE

All food products served in the suites are handled exclusively by Aramark. It is not permissible for guests to bring or remove food to or from the suites. Any food products brought into the suites without prior authorization will be charged to the suite holder at our standard retail price.

SECURITY/LOST AND FOUND

Please be sure to remove all personal property in each suite when leaving the premises. Aramark is not responsible for any misplaced property, articles or equipment left unattended in the suites.

SUITE ADMINISTRATOR

Each suite should designate one person as the official contact or suite administrator. Your suite administrator should be responsible for all order placement and communication with the suite catering department.

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.

PAYMENTS AND FEES

PAYMENT PROCEDURES AND POLICIES

Aramark offers four payment options – cash, credit cards, escrow accounts and pre-payment. All suite holders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

CASH OR CREDIT CARDS

If you wish for your guests to pay for the food and beverage themselves please advise your guests that they will be responsible for all charges incurred the night of the event. Just as if you were setting up a “tab”, our suite host and attendant will be required to ask for a credit card at the beginning of the event and a signature will be required at the end of the event. Please make sure that the invoice is reviewed carefully when it is presented to you. A receipt will be provided to you upon request.

Aramark accepts American Express, MasterCard or VISA.

ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, please contact your suite representative to set up the account and complete the required forms. An escrow account can be established with a minimum deposit of \$10,000 payable to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,000 you will be asked to replenish your account.

PRE-PAYMENT

You may pre-pay for all charges incurred for advanced orders. This requires no payment settlement at the conclusion of services provided no additional orders are placed during the event. You must provide a signed payment agreement with valid credit card prior to receiving service. The appropriate signature is required on the food service invoices prepared when services are complete. A credit card will remain on file for additional orders placed during the event.

All orders must be secured using one of the approved payment methods. We will maintain a credit card on file to secure any outstanding balances that are not covered by your pre-payment or escrow account.

AUTHORIZED SIGNERS FOR CREDIT AND ESCROW ACCOUNTS

It is Aramark’s policy that only authorized signers, designated by the suite holder, are allowed to charge additional food and beverage for the suite during an event to the suite holder’s account. If no authorized signer is present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases to the suite holder account. Guests will be responsible to pay by either cash or credit card. Please use the selections on the ordering form to specify permission.

CANCELLATION POLICY

No charges will be assessed to suite holders for orders cancelled at least 24 business hours in advance. Suite orders that are not cancelled within the 24-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additionally billed labour charges.