

PREMIUM SUITES

MENU

25-26



NEW



Snow Crab Claws Platter

WELCOME TO THE 30th ANNIVERSARY SEASON AT CANADIAN TIRE CENTRE!

AS **PROUD PARTNERS** WITH THE **OTTAWA SENATORS** AND **OTTAWA BLACK BEARS**, AND EXCLUSIVE CATERERS TO CANADIAN TIRE CENTRE, we are committed to excellence by captivating every guest and creating immersive experiences for all. Aramark is internationally recognized as a foodservice industry leader who works diligently to provide you with world-class cuisine and unsurpassed service.

The 30th Anniversary season at Canadian Tire Centre will be filled with exciting games from both our Ottawa Senators and Ottawa Black Bears!

Canadian Tire Centre will also showcase a list of blockbuster concerts and world-renowned shows and performing artists.

This season, **Executive Chef John A. Mitchell**, his culinary team, and the suites catering department, are pleased to present an exciting menu inspired by the tastes and flavours of the Ottawa Valley and the Outaouais. Chef John and his team will continue to source locally and support sustainable farming wherever possible while delivering high quality and exciting menus through the season.

NEW THIS SEASON!

Our Aramark suite catering department is fully integrating to **ONLINE** ordering.

We are thrilled to introduce the **Tapin2** ordering platform. All lease suite holders and rental suite holders will now be required to create their own accounts to place suite orders online and to order from our Suite Attendants on event days. Our previous system, Suite Wizard, is now obsolete. Tapin2 is user friendly and you will have the ability to access, store, confirm, manage, process, and retrieve all receipts for your records on your own. Our Suite Administrative team is still available to assist you with your online orders as you become familiar with our new system and to make recommendations. Please keep an eye out for additional details from our Suites Administrative team.

We value your feedback, so please do not hesitate to contact us directly with any comments you would like to share. On behalf of our entire premium team, we are excited to welcome you to a thrilling year of immersive experiences and creating memories with friends and family.

OUR PREMIUM TEAM

PRIMARY CONTACT

CTC.PremiumOrdering@aramark.ca

SUSAN JAMIESON

Premium Services
Administrative Manager

613.599.0230 ext. 5010
jamieson-susan@aramark.com

LAURA ZANDBELT

Premium Services
Administrative Assistant

613.599.0230 ext. 5013
zandbelt-laura@aramark.com

ABDEL AHMED

Suites Hospitality Manager

613.599.0230 ext. 5035
ahmed-abdel@aramark.ca

JAMIE MCADAM

Suites Hospitality Manager

613.796.1600 cell
mcadam-jamie@aramark.com

NATALIE RAMSAY

Suites Hospitality Assistant Manager

613.599.0230 ext. 5012
ramsay-natalie@aramark.ca

LEAH CHAPMAN

Director of Suites + Catering Hospitality

613.599.0230 ext. 5020
613.302.6846 cell
chapman-leah@Aramark.ca

JEFFREY CURLEY

General Manager

613.599.0230 ext. 5017
647.668.1579 cell
curley-jeffrey@Aramark.com

PROUD PARTNERS

FOOD



NON-ALCOHOLIC



BEER | WINE | SPIRITS



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BE WELL. DO WELL. OUR GREEN FOOTPRINT. OUR COMMUNITY. OUR ENVIRONMENT.

*Enabling Equity and Wellbeing for Millions |
Promoting Planetary Health on Our Path to Net-Zero*

Aramark is pleased to provide stylish and unique renewable small wares to complement your suite catering. We are proud to continue featuring a unique square "sugarcane" plate. These plates are made from sugarcane, a 100% reclaimed and renewable material. Sugarcane fiber products are also BPI certified compostable.

In addition, we are continuing to promote a stemless and reusable wine glass created by Tossware. This drinkware is BPA-free, recycled PET Polymer. It is shatterproof and recyclable. All wine in suites will be provided in this very chic drinkware and it is yours to keep and bring home. These glasses are hand washable. Enjoy them in your suite and at home with friends and family.

This season we will continue to present your beverages in their single serve packaging to reduce waste and assist with recycling. However, if a glass is required our service staff will be pleased to offer you one.



TOSSWARE



COMPOST. REDUCE.

- Post Consumer Food Waste That Cannot Be Donated
- Sugarcane Plates
- Wooden Cutlery
- Wooden Stir Sticks
- Soiled Single Use Napkins
- Paper Popcorn Bags
- Un-edible Food Production Waste
- Concessions Food Containers

OUR PARTNERSHIPS



In 2024-2025 we **donated food products** that created **6502 meals** to those in need.



In Partnership with Tablée des Chefs, surplus food from our venue is also being recovered through À la Carte - Ottawa's Food Recovery Program and redistributed to members of our community facing food insecurity.

7000+ portions of food donated so far through this initiative.



RECYCLE. GIVE BACK.

- Beer Cans
- Non-Alcoholic Beverage Cans
- Plastic Soft Drink & Water Bottles
- SENS Logo Food Liner Paper

Beer cans collected in the specially marked bins on the concourse help support local SENS Foundation Programs and Charities.



COLLECTIBLE. SUSTAINABLE. REUSABLE. RECYCLABLE.

- Tossware Wine Cups or Cocktail Mason Jars
- SENS Mini Souvenir Helmet
- SENS Logo Food Bucket
- Sparty Snack Bucket
- Souvenir Soft Drink Cup
- Kangaroo Wine Carafe Kit
- Hockey Puck
- Refillable Slush Puppie Twisted Cup



Organics + Composting Program

More than **30 composting bins** used every game day helping to divert waste from landfills.

OUR CARBON FOOTPRINT:

102,405 pounds of greenhouse gases reduced.
3207 pounds of pesticides and fertilizers not used.
39,050 pounds of oil reduced.
2196 pounds of packaging not used.



MEET OUR CHEF

**EXECUTIVE CHEF JOHN A. MITCHELL
CANADIAN TIRE CENTRE |
HOME OF THE OTTAWA SENATORS +
OTTAWA BLACK BEARS**

Executive Chef John has more than twenty-five years experience creating fresh and unique menus around the world. From resorts and hotels in the Caribbean and North America, to corporate business dining, and major league sports & entertainment venues, Chef John and his family are very proud to call Ottawa home.

Entering his fifth season at Canadian Tire Centre, Chef John has drawn inspiration for the 2025-2026 Suites menu by immersing himself into the incredible beauty of the region which comes out through the exciting and flavourful cuisine of the Ottawa Valley and the Outaouais.

Executive Chef John, through his passion and dedication to presenting innovative, fresh, and unique menus, has developed a strong and talented culinary team to ensure he captivates every guest. He creates immersive experiences with food that mark those great moments and memories, while attending a showcase event at Canadian Tire Centre.

HOCKEY SCHEDULE + ADVANCED MENU ORDERING

YOUR PRE-ORDER TIMES AND DATES

DATE	GAME	DUE DATE
Sun. Sept. 21	Toronto*	Wed. Sept. 17
Mon. Oct. 13	Nashville	Wed. Oct. 8
Thurs. Oct. 16	Seattle	Mon. Oct. 13
Sat. Oct. 18	NY Islanders	Wed. Oct. 15
Tues. Oct. 21	Edmonton	Thurs. Oct. 16
Thurs. Oct. 23	Philadelphia	Mon. Oct. 20
Mon. Oct. 27	Boston	Wed. Oct. 22
Thurs. Oct. 30	Calgary	Mon. Oct. 27
Sun. Nov. 9	Utah	Wed. Nov. 5
Tues. Nov. 11	Dallas	Thurs. Nov. 6
Thurs. Nov. 13	Boston	Mon. Nov. 10
Sat. Nov. 15	Los Angeles	Wed. Nov. 12
Thurs. Dec. 4	NY Rangers	Mon. Dec. 1
Sat. Dec. 6	St. Louis	Wed. Dec. 3
Tues. Dec. 9	New Jersey	Thurs. Dec. 4
Thurs. Dec. 18	Pittsburgh	Mon. Dec. 15
Sat. Dec. 20	Chicago	Wed. Dec. 17
Tues. Dec. 23	Buffalo	Thurs. Dec. 18
Mon. Dec. 29	Columbus	Mon. Dec. 22
Thurs. Jan. 1	Washington	Mon. Dec. 29
Sat. Jan. 3	Winnipeg	Mon. Dec. 29

DATE	GAME	DUE DATE
Mon. Jan. 5	Detroit	Mon. Dec. 29
Sat. Jan. 10	Florida	Wed. Jan. 7
Tues. Jan. 13	Vancouver	Thurs. Jan. 8
Sat. Jan. 17	Montreal	Wed. Jan. 14
Sat. Jan. 24	Carolina	Wed. Jan. 21
Sun. Jan. 25	Vegas	Wed. Jan. 21
Wed. Jan. 28	Colorado	Fri. Jan. 23
Sat. Jan. 31	New Jersey	Wed. Jan. 28
Thurs. Feb. 26	Detroit	Mon. Feb. 23
Wed. Mar. 11	Montreal	Fri. Mar. 6
Sat. Mar. 14	Anaheim	Wed. Mar. 11
Sun. Mar. 15	San Jose	Wed. Mar. 11
Thurs. Mar. 19	NY Islanders	Mon. Mar. 16
Sat. Mar. 21	Toronto	Wed. Mar. 18
Thurs. Mar. 26	Pittsburgh	Mon. Mar. 23
Thurs. Apr. 2	Buffalo	Mon. Mar. 30
Sat. Apr. 4	Minnesota	Tues. Mar. 31
Sun. Apr. 5	Carolina	Tues. Mar. 31
Tues. Apr. 7	Tampa Bay	Wed. Apr. 1
Thurs. Apr. 9	Florida	Thurs. Apr. 2
Wed. Apr. 15	Toronto	Fri. Apr. 10

* Pre-Season Game

ORDERS MUST BE RECEIVED **72 BUSINESS HOURS PRIOR** TO THE EVENT AND ARE **DUE BY 2 PM.**

The event day menu is available to guests for preordering once the **72 business hour** advanced ordering has ended.

DIETARY INDEX

Vegetarian

Artisan Cheese Platter
 Bruschetta Duo Platter
 Build Your Own Lettuce Wraps
 (no Beef or Chicken)
 Bushel of Fresh Popped Popcorn
 Canadian Kettle Chips -
 Classic Ketchup Flavoured
 Cheese Pizza
 Cheesy + Creamy Classic
 Mac N' Cheese
 Chef's Seven Layer Dip
 Chef's Vegetarian 'Chicken'
 Parmesan Sliders
 Forest Mushroom Ravioli Entrée
 Freshly Baked Assorted Pastries
 (Brunch)
 Garden Buddha Bowl
 Gourmet Chocolate Brownies
 Häagen-Dazs Ice Cream Bars
 Handcrafted 'Boules de Neige'
 Home Cooked Salted Kettle Chips + Dip
 Individual Granola Yogurt Parfaits
 (Brunch)
 Local Market Crudités
 Lone Star Chips, Salsa + Queso
 Mezze Plate
 Overtime Mini Potato Poutine
 Plant Based Bites
 Savoury, Crunchy + Salty Popcorn Mix
 Seasonal Fresh Fruit Platter
 Senators 'Caesar' Salad (no Prosciutto)
 Senators Signature Chocolate Puck
 SIGNATURE "Sugarbush -
 Cabane à sucre" Cheesecake
 Sparty's Awesome Snack Basket
 Smashed Guacamole
 Sugar Waffles (Brunch)
 Summer Harvest Salad
 The Cookie Jar
 Vegan Sushi Platter
 Vegetable Omelet (Brunch)
 Vegetarian Sushi Platter and
 Classic Rolls

Gluten Friendly

Ahi Tuna Crudo
 Artisan Cheese Platter (no Bread)
 Braised Seven-Hour Short Rib Entrée
 Build Your Own Lettuce Wraps
 Bushel of Fresh Popped Popcorn
 Canadian Kettle Chips -
 Classic Ketchup Flavoured
 Canadian Mixed Grill Entrée
 Chef's Seven Layer Dip
 Classic Crispy Chicken Wings
 Crispy Thai Beef Salad
 East Coast Mussels (no Crostini)
 "Fork + Knife" Shrimp Cocktail
 Garden Buddha Bowl
 Gourmet Chocolate Brownies
 Grass Fed Beef Tenderloin
 Steaks Entrée
 Grilled Canadian Atlantic Cod Entrée
 Häagen-Dazs Ice Cream Bars Ice
 Cream Bars
 Herb & Dijon Marinated
 Lamb Rack Entrée
 Home Cooked Salted Kettle Chips +
 Dip
 House Crafted Baby Back Pork Ribs
 Local Market Crudités
 Lone Star Chips, Salsa + Queso
 Mezze Plate (no Bread or Pita)
 Miso Glazed Atlantic Cod Entrée
 Overtime Fingerling Potato Poutine
 Preston Street Charcuterie Board
 (no Bread)
 Seasonal Fresh Fruit Platter
 Senators 'Caesar' Salad (no Croutons)
 Smashed Guacamole
 Snow Crab Claws Platter
 Sparty's Awesome Snack Basket
 Summer Harvest Salad
 Vegan Sushi Platter

Contains Nuts

The following menu items contain,
 or may contain nuts
 Build Your Own Lettuce Wraps
 Chocolate Bark Medley & Mini Cookies
 Crispy Thai Beef Salad
 Gourmet Chocolate Brownies
 Häagen-Dazs Ice Cream Bars
 Packaged Snacks
 Handcrafted 'Boules de Neige'
 Savoury, Crunchy + Salty Popcorn Mix
 Senators Signature Chocolate Puck
 SIGNATURE "Sugarbush -
 Cabane à sucre" Cheesecake
 Summer Harvest Salad
 The Cookie Jar
 Vegetarian Sushi Platter

Dairy Free

Assorted Sushi Platter
 Build Your Own Lettuce Wraps
 Canadian Kettle Chips -
 Classic Ketchup Flavoured (no Dip)
 Classic Crispy Wings (no Dip)
 Crispy Thai Beef Salad
 East Coast Steamed Mussels
 "Fork + Knife" Shrimp Cocktail (no Dip)
 Garden Buddha Bowl (no Spicy Mayo)
 Gourmet Chocolate Brownies
 Grilled Canadian Atlantic Salmon Entrée
 Home Cooked Salted Kettle Chips
 (no Dip)
 Local Market Crudités (no Dip)
 Lone Star Chips + Salsa (no Queso)
 Mezze Plate
 Miso Glazed Atlantic Cod Entrée
 Plant Based Bites
 Preston Street Charcuterie Board
 Seasonal Fresh Fruit Platter
 Senators 'Caesar' Salad (no Cheese)
 Smashed Guacamole
 Snow Crab Claws Platter (no Dip)
 Summer Harvest Salad
 Vegan Sushi Platter
 Vegetarian Sushi Platter + Classic Rolls

Contains Pork

Artisan Turkey Sandwiches
 Baby Back Pork Ribs
 Canadian Mixed Grill Entrée
 Combination Pizza
 Double Smoked Bacon (Brunch)
 EH! Canadian Sub
 Golden Palace Egg Rolls
 Maple Glazed Sausages (Brunch)
 Preston Street Charcuterie Board
 Pulled Pork Sandwiches
 Schneiders Grilled Sausage Duo
 Senators 'Caesar' Salad
 The Official Ottawa Senators Pizza

Shellfish

Assorted Sushi Platter
 East Coast Mussels
 "Fork + Knife" Shrimp Cocktail
 Snow Crab Claws Platter

Vegan

Build Your Own Lettuce Wraps
 (no Beef or Chicken)
 Canadian Kettle Chips -
 Classic Ketchup Flavoured (no Dip)
 Garden Buddha Bowl
 Gourmet Chocolate Brownies
 Home Cooked Salted Kettle Chips
 (no Dip)
 Local Market Crudités (no Dip)
 Lone Star Chips + Salsa (no Queso)
 Mezze Plate
 Seasonal Fresh Fruit Platter
 Smashed Guacamole
 Summer Harvest Salad
 Vegan Sushi Platter

Vegan Wines

Dealcoholized Garnacha-Syrah,
 Natureo Red 0.5%, Spain
 Dealcoholized Muscat,
 Natureo White 0.5%, Spain
 Pinot Grigio, Santa Margherita,
 Valdadige, Italy
 Pinot Gris, 13th Street Winery,
 VQA Niagara Peninsula, Ontario, Canada
 Pinot Noir, Cloudsley Cellars,
 VQA Niagara, Peninsula, Ontario, Canada
 Rosé, Cabernet Franc, 13th Street Winery,
 VQA Niagara Peninsula, Ontario, Canada
 Cabernet Franc, 13th Street Winery,
 VQA Niagara Peninsula, Ontario, Canada
 Gamay, 13th Street Winery,
 VQA Niagara Peninsula, Ontario, Canada

Kosher & Halal

For any Kosher & Halal meal requests,
 please contact our Suite Administrators
 to fulfill your order a minimum of
5 business days in advance of your event.



IMPORTANT!

Even foods commonly prepared without gluten containing ingredients may not be 'gluten-free'. Our recipes are prepared in open kitchens where cross-contact is possible and where ingredient substitutions are sometimes made.

If you have celiac disease or a gluten sensitivity please notify your onsite manager to request an individually prepared 'gluten-free' selection.

Food Allergy Awareness

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs

Have a food allergy?

If you or someone in your party has a food allergy, please speak to an Aramark Sales Team Member when placing your order or to a Supervisor on Event Day should you have any questions.

This guide is intended to be used as a reference only. Aramark does our best efforts to keep items in accordance to their dietary distinction. We rely on our vendor's allergy warnings and ingredient listings. Since ingredient substitutions, recipe revisions, as well as cross-contact with allergens are possible, we cannot guarantee that any food item will be completely free of allergens.



ARENA CLASSICS

PACKAGE

\$535

All packages are prepared to service 8 Guests.

No Substitutions.

"Bushel" of Fresh Popped Bottomless Popcorn

Served with mini branded SENS popcorn bags (280cals per 2oz)

Vegetarian, Gluten Friendly

Home Cooked Kettle Chips + Dip

Seasoning Salt (320cals per 2oz)

House made French Onion Dip (65cals per 2oz Dip)

Vegetarian, Gluten Friendly (Dairy Free, Vegan - no Dip)

Senators 'Caesar' Salad

Crisp Wedged Romaine Lettuce, Crisp Prosciutto, Shaved Parmesan, Grilled Rustic Croutons, Lemon, Creamy Caesar Dressing (255cals per 4oz)

Contains Pork

(Vegetarian - no Prosciutto, Gluten Friendly - no Croutons)

Crispy Chicken Tenders

Four Pounds of Premium White Meat (510cals per 9oz), Plum Sauce or Honey Mustard or BBQ Sauce (30cals per .5oz) **EXTRA** Sauce on the side \$7.50 each

SERVED IN AN OTTAWA SENATORS SOUVENIR BUCKET. YOURS TO KEEP AND TAKE HOME!

Arena All Beef Schneiders Hot Dogs

Eight Classic Steamed Hot Dogs
Soft Brioche Bun, Sautéed Peppers & Onions, Hot Banana Peppers
Ketchup, Mustard, Relish
available in your suite
(384cals per piece)

The Cookie Jar

Sixteen of our most popular Crave Worthy Chocolate Chunk Cookies (260-380cals per cookie)

Vegetarian

Individually packaged Gluten Friendly Cookies available with advanced notice.

ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS.

Gabriel Cheese Pizza **\$52**

Made fresh and baked on-site. Cut into 12 slices. Mozzarella, Pizza Sauce (360-500cals per slice)

Vegetarian

Classic Crispy Chicken Wings **\$159**

Five pounds served in an Ottawa Senators Souvenir Bucket. Yours to keep and take home!

Choice of: Classic Salt + Pepper or Hot Buffalo Sauce or Smokey BBQ Sauce (550-590cals per 11oz), Ranch Dip (60cals per .5oz) **EXTRA** Sauce on the side \$7.50 each

Gluten Friendly

All items are subject to a 15% administrative charge and 13% HST.

*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness.

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.



Local Market Crudités

BYWARD DELICATESSEN PACKAGE

\$740

All packages are prepared to service 8 Guests.

No Substitutions.

Canadian Kettle Chips - Classic Ketchup Flavoured

Seasoned Chips (540cals per 100g),
Jalapeño Popper Dip (120cals per 2tbsp of Dip)

*Vegetarian, Gluten Friendly
(Dairy Free, Vegan - no Dip)*

Local Market Crudités

Harvest Baby Carrots, Cucumber, 'Watermelon'
Radishes, Cherry Tomatoes, Broccoli, Celery,
Endive, 'Garden Soil' (160cals per 5oz),
Dill Pickle Ranch (54cals per 1tbsp)

*Vegetarian, (Dairy Free + Vegan - no Dip,
Gluten Friendly - no 'Garden Soil')*

Summer Harvest Salad

Granny Smith Apples, Blueberries, Spinach, Baby Kale,
Endive, Radicchio, Toasted Walnuts, Cherry Tomatoes,
Pumpkin Seeds, Shaved Heirloom Carrots,
Maple Balsamic Dressing (234cals per 137g)

Vegan, Dairy Free, Gluten Friendly, Contains Nuts

The "Bûcheron"

Lumber Jack Inspired Sandwich

Slow Roasted Beef Brisket, Creamy & Crispy Potato, Jalapeño,
Sweet Banana Peppers, Red Pepper Jam, Whisky BBQ Sauce,
Fresh Bigfoot Baguette (651cals per piece)

Artisan Turkey Sandwiches

House Roasted Ontario Turkey
Marinated in Cranberry & Maple,
Dijon Aioli, Swiss Cheese,
Maple Glazed Bacon, Red Onion,
Arugula, Cranberry Ciabatta
(620cals per piece)

Contains Pork

Schneiders Grilled Sausage Duo

Four Each of Hot Italian and Oktoberfest

Soft Brioche Bun, Sauerkraut,
Molson Beer Infused Grainy Mustard
(421cals per piece)

Contains Pork

Gourmet Chocolate Brownies

Dark Chocolate Brownies,
Strawberries (274cals per 2oz)

Vegan, Gluten Friendly

ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS.

Artisan Cheese Platter \$125

Featuring a Selection of French Premium Cheeses + Strawberry Apple Jam, Dried Fruit, Grapes,
Toasted Crostini, Bleu de Mini, Cendillon, Aged Caprino, Cantonier, Cendre De Lune and Sir Laurier Cheeses
(200cals per 3oz) **Read full cheese descriptions on page 22.**

Vegetarian (Gluten Friendly without Crostini)

Seasonal Fresh Fruit Platter \$95

May include Pineapple, Honey Dew, Cantaloupe, Grapes, Strawberries, Oranges, Blackberries (55cals per 4oz)
Vegetarian, Vegan, Dairy Free, Gluten Friendly

All items are subject to a 15% administrative charge and 13% HST.

*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness.

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.



RED, BLACK + BBQ PACKAGE

\$625

All packages are prepared to service 8 Guests.

No Substitutions.

Sparty's Awesome Snack Bucket

Crunchy Cheetos, Caramel Popcorn, Buttery Popcorn (650cals per 4.3oz)

Vegetarian, Gluten Friendly

Creamy Coleslaw

Crisp Cabbage, Carrots, Tangy + Creamy Dressing (152cals per 100g)

Vegetarian

Macaroni Salad

Pasta, Celery, Onion, Bell Peppers, Pickle Dressing (202cals per 100g)

Vegetarian

House Smoked & Baked Potato

Shredded Cheddar, Chives, Sour Cream, Candied Bacon Bits (200-400cals per loaded potato)

Gluten Friendly (Vegetarian - no Bacon)

Baby Back Pork Ribs

House made BBQ Sauce, Four Pork Racks (550-650cals per half rack)

Contains Pork, Dairy Free, Gluten Friendly

Twelve-Hour Beer Braised Brisket

Caramelized Onion & Au Jus (380cals per 3oz)

House Baked Mini Jalapeño + Cheddar Corn Bread Muffins

(173cals per 65g)

Vegetarian

Chocolate Bark Medley & Mini Cookies

House made Milk, Dark and White Chocolate Bark Topped with Dried Fruits and Nuts

Assorted Mini Cookies including Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia (201cals per 2oz chocolate + 45cals per 1 mini cookie)

Vegetarian, Contains Nuts, Dried Fruits

ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS.

Vegetarian 'Chicken' Parmesan Sliders \$99

Herb Breaded & Seared Halloumi, Smashed Falafel, Rustic Tomato Ragu, Basil Pesto Aioli, Parmesan, Brioche Slider Bun (317cals each)

Vegetarian

Pulled Pork Sandwiches \$139

Pulled Pork Smoked Overnight for 12-hours and served on a Potato Bun with Pickles, and our Maple Barbecue Sauce (558cals per sandwich).

Contains Pork

MEATINGS

All items are subject to a 15% administrative charge and 13% HST.

*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness.

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.

EXECUTIVE PACKAGE

This package includes China plates, Linen napkins and Flatware.

\$1,269

All packages are prepared to service 8 Guests.

No Substitutions.

"Bushel" of Fresh Popped Bottomless Popcorn

Served with mini branded SENS popcorn bags (280cals per 2oz)

Vegetarian, Gluten Friendly

Artisan Cheese Platter

Featuring a Selection of French Premium Cheeses + Strawberry Apple Jam, Dried Fruit, Grapes, Toasted Crostini

Bleubry Mini

Triple Cream Brie with Blue Veins, Cow's Milk

Cendrillon

Vegetable Ash Covered, Goat Cheese

Aged Caprano

Eighteen Month Aged, Goat Cheese

Cantonier

Firm Cheese, Fruity Cream Flavour, Cow's Milk

Cendre De Lune

Triple Cream Brie, Mushroom Aromas, Cow's Milk

Sir Laurier

A Pioneer in the Soft Ripened Cheese, Creamy + Smooth Cow's Milk (200cals per 3oz)

Vegetarian (Gluten Friendly without Crostini)

"Fork + Knife" Shrimp Cocktail

Three Pounds (16 pieces) of Ontario Wine Poached Colossal Shrimp, Rum Spiked Calypso Sauce, Lemon & Herbs (195cals per 8oz)

Gluten Friendly, Contains Shellfish (Dairy Free - no Dip)

Mezze Plate

Traditional Hummus, Red Beet Purée, Quinoa Tabbouleh, Roasted Red Pepper, Cucumber, Baby Carrots, Toasted Falafel, Smoked Pita Bread, Extra Virgin Olive Oil, Paprika Dust (380cals per 4oz)

Vegetarian, Vegan, Dairy Free

(Gluten Friendly - no Pita or Falafel)

One-Hundred Ounce Grilled Tomahawk

Over Six Pounds of Premium Ribeye Cooked Medium Rare

Red Wine Reduction

Yukon Gold Mash Potato

Herbed Butter Glazed Seasonal Vegetables

Artisan Buns + Churned Butter (490cals per 4oz)

(Gluten Friendly - no Artisan Buns, or ask your Suite Attendant for Gluten Friendly Buns)

East Coast Mussels

Five Pounds Steamed with Garlic Butter Sauce, White Wine, Lemon Wedges, Fresh Herbs, Garlic Crostini on the side (186cals per 3oz)

Contains Shellfish

(Gluten Friendly - no Crostini)

Signature "Sugarbush - Cabane à sucre" Cheesecake

Handcrafted and baked in house.

Inspired by the maple sugarbushes surrounding the Ottawa Valley and Outaouais with rich flavours of maple and toasted pecans (730cals per slice)

Seasonal Fresh Fruit Platter

May Include Pineapple, Honey Dew, Cantaloupe, Grapes, Strawberries, Oranges, Blackberries (55cals per 4oz)

Vegetarian, Vegan, Dairy Free, Gluten Friendly

All items are subject to a 15% administrative charge and 13% HST.

*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness.

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.

GOOD MORNING, OTTAWA! PACKAGE

AVAILABLE ONLY FOR 1PM GAMES.

*Created to complement your
afternoon hockey experience.*

\$549

All packages
are prepared to
service 8 Guests.

No Substitutions.

ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS.

Ahi Tuna Crudo \$95

Sesame seared Ahi Tuna, Ponzu
Sauce, Seaweed Salad, Sriracha
Mayo, Pickled Onion
(110cals per 2.2oz)

Contains Sesame

Premium Sushi Platter \$189

32 pieces (123cals per 2 pieces)

Contains Shellfish

FRESHLY BAKED ASSORTED PASTRIES

Croissants, Coffee Cake, Fruit Danishes
(406cals each)

Vegetarian

Vegetable Omelet

Asparagus, Sweet Bell Peppers,
Spinach, Red Onion & Mozzarella
(203cals per 100g)

Maple Breakfast Sausage

(260cals each)

Contains Pork

Double Smoked Bacon

(102cals per slice)

Contains Pork

Beyond 'Beef' Sausage

(288cals each)

Herb Roasted Seasonal Potatoes

(80cals per 1 cup)

Grilled Grass Fed Beef Tenderloin

Blistered Tomatoes, Bearnaise Sauce
(190cals per 3oz)

Individual Granola Yogurt Parfaits

Greek Yogurt, Fresh Berries, Honey,
House Granola (240cals each)

Vegetarian

Sugar Waffles

Blueberry & Vanilla Compote,
Whipped Cream, Local Maple Syrup
(220cals per waffle)

Vegetarian

ADD on \$80

Bagels & Lox

Smoked Salmon, Capers,
Pickled Red Onion, Parsley, Mini Bagels,
Cream Cheese
(450cals per ½ bagel)

All items are subject to a
15% administrative charge
and 13% HST.

*Consuming raw or
undercooked meats, poultry,
seafood, shell fish, or eggs
may increase your risk of
food borne illness.

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.

ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS.

Classic Mimosa \$229

Two bottles of Bread & Butter Prosecco chilled on ice

One bottle each of Orange + Cranberry Juice and Fruit Garnish

JUICE MIXES ARE SERVED IN OUR SOUVENIR SENS
LOGO KANGAROO CARAFES. YOURS TO KEEP AND BRING HOME!

Perfect for any celebration, or to enhance your Brunch Package experience!

Single Serve Prosecco \$20.99

200ml Bottle

Served
with real
Champagne
Flutes



NEW



Seven Layered Dip

SNACKS SALTY, SWEET, CRUNCHY

"Bushel" of Fresh Popped Bottomless Popcorn \$56

Served with mini branded SENS popcorn bags
(280cals per 2oz)

Vegetarian, Gluten Friendly

NEW Savoury, Crunchy + Salty Popcorn Mix \$79

Freshly Popped Popcorn Tossed with Wasabi Peas,
Sesame & Flax Bites, Pumpkin Seeds, Pretzel & Toasted Peanuts

Served with mini branded SENS popcorn bags
(235cals per 10oz)

Vegetarian

Sparty's Awesome Snack Bucket \$76

Crunchy Cheetos, Caramel Popcorn, Buttery Popcorn

Served with mini branded SENS popcorn bags
(650cals per 4.3oz)

Vegetarian, Gluten Friendly

Lone Star Tortilla Chips, Warm Queso & Salsa \$75

An Ottawa Classic. Famous Lone Star Chips,
Queso & Chunky Tomato Salsa (320cals per 2oz)

Vegetarian, Vegan, Gluten Friendly (Dairy Free - no Queso)

LONE STAR Proud Partner
TEXAS GRILL

NEW Seven Layered Dip \$88

Freshly Cooked Corn Tortilla Chips, Refried Beans, Pico De Gallo,
Sour Cream, Smashed Avocado, Corn & Black Bean,
Shredded Cheese & Shredded Lettuce (260cals per 4oz)

Vegetarian

Canadian Kettle Chips - Classic Ketchup Flavoured \$79

Seasoned Chips (540cals per 100g)
Jalapeño Popper Dip (120cals per 2tbs of Dip)

Vegetarian, Gluten Friendly (Dairy Free, Vegan - no Dip)

Home Cooked Kettle Chips + Dip \$79

Seasoning Salt (320cals per 2oz), House made French Onion Dip
(65cals per 2oz Dip)

Vegetarian, Gluten Friendly (Dairy Free, Vegan - no Dip)

Smashed Guacamole \$16

Delicious addition to your chips! (183cals per 3.5oz)

Vegetarian, Vegan, Gluten Friendly, Dairy Free

Designed to
service 8 Guests.

No Substitutions.



DELIVERY OF SNACKS
BEGINS WHEN
GATES OPEN



PACKAGED SNACKS \$6.99 EACH

Served Individually

Bagged Energy Mix or Trail Mix

(190-280cals per 35g serving)

Bagged Maple Almonds, Deluxe Mixed Nuts or 5 Almond Mix

(190-280cals per 35g serving)

Cotton Candy

Green Apple, Grape, or Regular
(110cals per 60g)

Mondoux Sweet Sixteen

Assorted Candies
(55cals per 1oz)

Haribo Gold Bears

Gummi Candy
(100cals per serving)

All items are subject to a 15% administrative charge and 13% HST.

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CHILLED PLATTERS

Designed to service 8 Guests.

No Substitutions.

DELIVERY BEGINS
30 MINUTES
AFTER GATES OPEN



Local Market Crudités \$85

Harvest Baby Carrots, Cucumber, 'Watermelon' Radishes, Cherry Tomatoes, Broccoli, Celery, Endive, 'Garden Soil' (160cals per 5oz), Dill Pickle Ranch (54cals per 1tbsp)

Vegetarian, (Dairy Free + Vegan - no Dip, Gluten Friendly - no 'Garden Soil')

NEW Snow Crab Claws Platter \$279

42 pieces of Succulent Canadian Snow Crab Claws served with Lemon Wedges and Fresh Herbs (245cals per 8oz) and our Signature Mustard Sauce (54cals per 1tbsp)

Gluten Friendly, Contains Shellfish (Dairy Free - no Dip)

"Fork + Knife" Shrimp Cocktail \$148

Three Pounds (16 pieces) of Ontario Wine Poached Colossal Shrimp, Lemon Wedges & Herbs (285cals per 8oz) served with Rum Spiked Calypso Sauce (54cals per 1tbsp)

Gluten Friendly, Contains Shellfish (Dairy Free - no Dip)

NEW Bruschetta Duo Platter \$85

Roma Tomatoes, Basil, Garlic, Shredded Parmesan, Olive Oil, Aged Balsamic, Toasted Chickpea & Feta, Baked Baguette (61.2cals per built bruschetta)

Vegetarian

NEW Artisan Cheese Platter \$129

Featuring a Selection of French Premium Cheeses + Strawberry Apple Jam, Dried Fruit, Grapes, Toasted Crostini

Bleubry Mini

Triple Cream Brie with Blue Veins, Cow's Milk

Cendrillon

Vegetable Ash Covered, Goat Cheese

Aged Caprano

Eighteen Month Aged, Goat Cheese

Cantonnier

Firm Cheese, Fruity Cream Flavour, Cow's Milk

Cendre De Lune

Triple Cream Brie, Mushroom Aromas, Cow's Milk

Sir Laurier

A Pioneer in the Soft Ripened Cheese, Creamy + Smooth Cow's Milk (200cals per 3oz)

Vegetarian (Gluten Friendly - no Crostini)

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Preston Street Charcuterie Board \$135

Prosciutto, Chorizo Sausage, Italian Calabrese, Genoa Salami, Molson Beer Infused Grainy Mustard, Gherkins, Pepperoncini, Toasted Crostini (240cals per 3.6oz)

Contains Pork

(Gluten Friendly - no Crostini)

NEW Mezze Plate \$99

Traditional Hummus, Red Beet Purée, Quinoa Tabbouleh, Roasted Red Pepper, Cucumber, Baby Carrots, Toasted Falafel, Smoked Pita Bread, Extra Virgin Olive Oil, Paprika Dust (380cals per 4oz)

Vegetarian, Vegan, Dairy Free

(Gluten Friendly - no Pita or Falafel)

Ahi Tuna Crudo \$95

Sesame Seared Ahi Tuna, Ponzu Sauce, Seaweed Salad, Sriracha Mayo, Pickled Onion (162cals per 3oz)

Contains Sesame

SUSHI PLATTERS

All Platters Served with Soy Sauce, Wasabi, and Pickled Ginger

Premium Sushi Platter \$189

32 pieces (123cals per 2 pieces)

Contains Shellfish

Vegetarian Sushi Platter and Classic Rolls \$142

24 Pieces (97cals per 2 pieces)

Vegetarian, Dairy Free

Vegan Sushi Platter \$95

16 pieces (93cals per 2 pieces)

Vegan, Dairy Free

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HOT APPETIZERS

Designed to service 8 Guests.

No Substitutions.



DELIVERY BEGINS
60 MINUTES
PRIOR TO EVENT.

THESE ARE SERVED IN AN OTTAWA SENATORS SOUVENIR BUCKET.
YOURS TO KEEP AND TAKE HOME!

Classic Crispy Chicken Wings \$159

Five Pounds

Choice of: Classic Salt + Pepper or Hot Buffalo Sauce or Smokey BBQ Sauce (550 - 590cals per 11oz) Ranch Dip (60cals per .5oz serving)

EXTRA Sauce on the side \$7.50 each

Gluten Friendly

Crispy Chicken Tenders \$156

Four Pounds of Premium White Meat (510cals per 9oz)

Choice of: Traditional Plum Sauce or Honey Mustard or BBQ Sauce (30cals per .5oz) **EXTRA** Sauce on the side \$7.50 each

NEW Senators 'General Tso' Tossed Chicken Tenders \$155

Four Pounds tossed in Classic General Tso Sauce (810cals per serving)

Spicy Scallion & Sesame Dip (30-50cals per .5oz)

Contains Sesame

NEW Plant Based Bites \$89

Steamed Vegetable Dumplings

Sweet Ginger and Sesame Sauce (210cals per 101g + 50cals per 30ml)

Vegetable Samosas

Mango Chutney (255cals for 1 piece + 45cals per .05oz)

Vegetarian Spring Rolls

Sweet Chili Sauce (140cals per 85g + 65cals per 30ml)

Vegetarian, Contains Sesame

Overtime Fingerling Potato Poutine \$85

Oven Roasted Fingerling Potato, St. Albert Cheese Curds, Poutine Gravy, Sweet Pepper Salsa, Scallions (79cals per 100g)

Vegetarian

Golden Palace Egg Rolls \$142

An Ottawa Classic.

16 rolls (32 pieces), Signature Plum Sauce (120cals per piece)

Contains Pork

NEW Empanadas Combo Platter \$110

Delights By Mama

Authentic. Handcrafted. Women Owned. Latin American Flavours by Delights by Mama.

Argentine Beef

Four Baked Flour Pastry Filled with Ground Beef, Onions, and Savoury Latin American flavours (180cals per 100g)

Halal, Nut Free, Soy Free, Egg Free, Dairy Free

Spinach

Four Baked Flour Pastry Filled with Spinach, Ricotta, and Mozzarella Cheese for a Rich, Creamy Taste (180cals per 100g)

Halal, Nut Free, Soy Free, Egg Free

Served with House Aji Sauce

Fresh Tomato-Based Sauce made with Chili Peppers - Vibrant, Tangy, and the Perfect Pairing for our Empanadas (3cals per 1oz)

Gluten Free

NEW

Designed to service 8 Guests.

No Substitutions.

DELIVERY BEGINS
30 MINUTES
AFTER GATES OPEN

FRESH. CHOPPED. TOSSED. HANDCRAFTED SALADS

NEW Summer Harvest Salad \$89

Granny Smith Apples, Blueberries, Spinach, Baby Kale, Endive, Radicchio, Toasted Walnuts, Cherry Tomatoes, Pumpkin Seeds, Shaved Heirloom Carrots, Maple Balsamic Dressing
(234cals per 137g)

Vegan, Dairy Free, Gluten Friendly, Contains Nuts

NEW Senators 'Caesar' Salad \$89

Crisp Wedged Romaine Lettuce, Crispy Prosciutto, Shaved Parmesan, Grilled Rustic Croutons, Lemon, Creamy Caesar Dressing (255cals per 4oz)

Contains Pork (Vegetarian - no Prosciutto, Gluten Friendly - no Croutons)

NEW Garden Buddha Bowl \$95 *Individually Served*

Crispy Glazed Tofu, Candied Sweet Potato, Scallions, Steamed Jasmine Rice, Sesame Seeds, Pickled Cucumber, Red Onion, Watermelon Radishes, Avocado, Nori, Spicy Mayo (525cals each)

Vegetarian, Vegan, Gluten Friendly, (Dairy Free - no Spicy Mayo)

Crispy Thai Beef Salad \$109 *Individually Served*

Romaine, Mint, Cilantro, Pickled Red Onion, Carrots, Cucumber, Crushed Peanuts, Sweet Chili Vinaigrette
(413cals per serving)

Gluten Friendly, Dairy Free, Contains Nuts

ADD ONE POUND OF PROTEIN TO ANY OF THESE SALADS FOR

Poached Jumbo Shrimp (80cals per shrimp) **\$45**

Contains Shellfish

Grilled Chicken Breast (284cals per breast) **\$40**

Gluten Friendly, Halal

Grilled Marinated Tofu (80cals per 91g) **\$40**

Vegan, Gluten Friendly

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Garden Buddha Bowl

DELI INSPIRED SANDWICHES + HOT DOGS

SERVED CHILLED

NEW The "Bûcheron" \$139

Lumber Jack Inspired Sandwich

Slow Roasted Beef Brisket, Creamy & Crispy Potato, Jalapeño, Sweet Banana Peppers, Red Pepper Jam, Whisky BBQ Sauce, Fresh Bigfoot Baguette (651cals per serving)

NEW EH! Canadian Sub \$139

Three Pounds of Black Forest Ham, Peameal Bacon, Porchetta, Smoked Meat, Shredded Lettuce, Tomato, Red Onion, Provolone, Dijonnaise, Ciabatta Baguette (890cals per serving)

Contains Pork

NEW Artisan Turkey Sandwiches \$139

House Roasted Ontario Turkey Marinated in Cranberry & Maple, Dijon Aioli, Swiss Cheese, Maple Glazed Bacon, Red Onion, Arugula, Cranberry Ciabatta (620cals per serving)

Contains Pork

NEW Build Your Own Lettuce Wraps \$105

Crispy Sweet Chili Beef, Tofu Tempura, Hoisin Chicken, Shitake Mushrooms, Scallions, Cilantro, Red Cabbage Slaw, Lime Wedges, Peanuts, Soy & Honey Sauce (200-240cals per loaded wrap)

*Gluten Friendly, Dairy Free, Contains Nuts
(Vegetarian + Vegan - no Chicken or Beef)*

SERVED HOT

Arena All Beef Schneiders Hot Dogs \$79

Eight Classic Steamed Hot Dogs

Soft Brioche Bun, Sautéed Peppers & Onions, Hot Banana Peppers, Ketchup, Mustard, Relish available in your suite (384cals per piece)

Schneiders Grilled Sausage Duo \$125

Four Each of Hot Italian and Oktoberfest

Soft Brioche Bun, Sauerkraut, Molson Beer Infused Grainy Mustard (421cals per piece)

Contains Pork

NEW Pulled Pork Sandwiches \$139

Pulled Pork Smoked Overnight for 12-hours and served on a Potato Bun with Pickles, and our Maple Barbecue Sauce (558 cals per sandwich).

Contains Pork

Designed to service 8 Guests.

No Substitutions.



DELIVERY BEGINS
30 MINUTES
AFTER GATES OPEN



DELIVERY BEGINS
60 MINUTES
PRIOR TO EVENT.

MEATINGS

All items are subject to a 15% administrative charge and 13% HST.

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THE CHEF'S TABLE

PRESENTED BY EXECUTIVE
CHEF JOHN A. MITCHELL

Designed to service 8 Guests.

No Substitutions.



DELIVERY BEGINS
60 MINUTES
PRIOR TO EVENT.

NEW Short Ribs 'N Waffles \$145

Maple Bourbon Braised Short Ribs Braised Seven Hours,
Coffee Infused Demi, Savoury Corn Waffles,
Sharp Cheddar Cheese & Cabbage Coleslaw
(895cals per)

NEW Canadian Bison Sliders \$135

Sixteen Pieces, 100% Bison

Pickle Slaw, Crispy Potato Sticks, House Ketchup,
Cheddar Cheese, Brioche Bun (320cals each)

**Cheesy + Creamy Classic
Mac 'N Cheese \$105**

House made Cheese Sauce
including Brie, Mozzarella, Provolone,
Spiced Havarti, Cheddar Cheese
(247cals per 4oz)

Vegetarian

NEW East Coast Mussels \$129

Five Pounds

Steamed with Garlic Butter Sauce,
White Wine, Lemon Wedges,
Fresh Herbs, Garlic Crostini on the side
(186cals per 3oz)

Contains Shellfish, Gluten Friendly - no Crostini

Baby Back Pork Ribs \$149

House made BBQ Sauce, Four Pork Racks,
Creamy Coleslaw (550-650cals per half rack)

Gluten Friendly, Contains Pork (Dairy Free - no Coleslaw)

NEW Vegetarian 'Chicken' Parmesan Sliders \$99

Herb Breaded & Seared Halloumi, Smashed Falafel,
Rustic Tomato Ragu, Basil Pesto Aioli, Parmesan,
Brioche Slider Bun
(317cals each)

Vegetarian



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ELEVATE YOUR SUITE DINING EXPERIENCE.

Includes China plates, Linen napkins and Flatware.

Designed to service 8 Guests.

Canadian Mixed Grill \$398

Grilled Pork Chop, Roman Sausage,
Marinated Steak
Served with Maple Glazed Baby Carrots
Yukon Gold Mash Potato
Apple Sauce & Red Wine Au Jus
(678cals per 3oz)

Gluten Friendly, Contains Pork

Braised Seven-Hour Short Rib \$398

Served with Grilled Asparagus
Yukon Gold Mash Potato
Red Wine Au Jus
(475cals per 3oz)

Gluten Friendly

Herb & Dijon Marinated Lamb Rack \$398

Served with Potato Dauphinoise
Seasonal Vegetables
Mint Au Jus
(522cals per 3oz)

Gluten Friendly

Forest Mushroom Ravioli \$240

Tossed in a Truffled Cream Sauce
Garden Peas, Asparagus & Fresh Herbs
(645cals per 3oz)

Vegetarian

Miso Glazed Atlantic Cod \$398

Served with Bok Choy & Shitake Mushrooms
Jasmine Rice
(480cals per 3oz)

Gluten Friendly, Dairy Free

Grass Fed Beef Tenderloin Steaks \$398

Served with Garlic Mash Potatoes
Seasonal Vegetables
Red Wine Au Jus
(552cals per 3oz)

Gluten Friendly

Grilled Canadian Atlantic Salmon \$398

Served with Citrus Salsa
Candied Sweet Potatoes
Baby Spinach
(380cals per 4oz)

Gluten Friendly, Dairy Free



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Gabriel
Est. 1977 **PIZZA**

PROUD PARTNER

PIZZAS ARE MADE FRESH AND BAKED ONSITE

Cheese \$52

Mozzarella, Pizza Sauce
(360-500cals per slice)

Vegetarian

Combination \$65

Green Peppers, Mozzarella, Mushrooms, Pepperoni,
Pizza Sauce (410-570cals per slice)

Contains Pork

The Official Ottawa Senators Pizza \$65

Gabriel Pizza's Traditional Pepperoni, Double Cheese,
Dry-cured Toasted Cup & Crisp Pepperoni
(420-580cals per slice)

Contains Pork

12 Slices per pizza



DELIVERY BEGINS
60 MINUTES PRIOR TO EVENT
OF FIRST PERIOD FOR
HOCKEY + LACROSSE GAMES

JUNIOR FAN CLUB PACKAGE

\$19⁹⁹

Individually portioned kid's meal



DELIVERY BEGINS
60 MINUTES PRIOR TO EVENT.

CHOOSE

**Kid's Hot Dog with Ketchup
and Mustard**

OR

**3pc Crispy Chicken Tenders
with Plum Sauce**

(approx. 460cals per meal)

Each package includes:

- > Juice Box (Orange or Apple)
- > Chocolate Chip Cookie
- > Seasonal Whole Fruit (Apple or Banana)
- > Sweet Sixteen Mondoux Assorted Candy Bag
- > Crayons + Colouring Sheets

**UPGRADE YOUR
MEAL TO BE SERVED
IN A SENS SOUVENIR
PUCK BOWL FOR
AN ADDITIONAL \$8.00**

**YOURS TO KEEP
AND TAKE HOME!**



All items are subject to a 15% administrative fee and 15% HST.

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SWEET ENDINGS

NEW Senators Signature Chocolate Puck \$128

Dark Chocolate Mousse,
Raspberry Coulis,
Shortbread
Cookie,
Crispy
Explosion
(425cals
per puck)



**SERVED IN AN OTTAWA SENATORS
SOUVENIR PUCK - YOURS TO KEEP
AND TAKE HOME!**

NEW Chocolate Bark Medley & Mini Cookies \$118

House made Milk, Dark and
White Chocolate Bark Topped
with Dried Fruits and Nuts
Assorted Mini Cookies
including Chocolate Chip,
Double Chocolate Chip,
Oatmeal Raisin,
White Chocolate Macadamia
(312cals per serving for bark +
45cals per cookie)

*Vegetarian, Contains Nuts,
Dried Fruits*

NEW Handcrafted 'Boules de Neige' \$85

House made Maple Sugar
Beignets & Cream Puffs
Covered in 'Snow'
(115cals per beignet or
one cream puff)

Vegetarian

The Cookie Jar \$68

Sixteen of our most popular
Crave Worthy Chocolate Chunk Cookies
(260-380cals per cookie)

Vegetarian

*Individually packaged Gluten Friendly Cookies
available with advanced notice.*

Seasonal Fresh Fruit Platter \$95

May include: Pineapple, Honey Dew,
Cantaloupe, Grapes, Strawberries,
Oranges, Blackberries (55cals per 4oz)

Vegetarian, Vegan, Dairy Free, Gluten Friendly

SIGNATURE "Sugarbush - Cabane à sucre" Cheesecake \$109

Handcrafted and baked in house.
Inspired by the maple sugarbushes
surrounding the Ottawa Valley
and Outaouais, with rich flavours
of maple and toasted pecans
(730cals per slice)

Vegetarian, Contains Nuts

Gourmet Chocolate Brownies \$82

Dark Chocolate Brownies,
Strawberries (274cals per 2oz)

Vegan, Gluten Friendly

Häagen-Dazs Ice Cream Bars

Individual \$8.75

Platter (8) \$70.00

(270cals per bar)

Vegetarian, Contains Nuts

Designed to service 8 Guests.

No Substitutions.



**FOR HOCKEY + LACROSSE, AND DURING
FINAL INTERMISSION BEFORE MAIN
ACTS FOR OTHER EVENTS**

SPECIAL CELEBRATIONS

**SPEAK TO OUR SUITES ADMINISTRATIVE
TEAM TO ENHANCE YOUR EVENT EXPERIENCE!**

Please provide a minimum
of 72 business hours' notice

Baked in House Special Occasion Cake \$125

Designed to service 8 guests

Chocolate or Vanilla (290-390cals per slice)

Vegetarian

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shell fish, or eggs may increase your risk of food borne illness.

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



Packages designed to serve 8 Guests
All bottles are 750ml

ALL PACKAGES REQUIRE
72 BUSINESS HOURS' NOTICE.



KANGAROO
CARAFES
are served with
Mott's Clamato Juice
Classic Margarita Mix
Juice Mixes

Images may not be exactly as shown

SIGNATURE COCKTAIL PACKAGES

ALL LIQUOR PACKAGES INCLUDE
8 SOUVENIR SLAPSHOT CUPS.
YOURS TO KEEP AND BRING HOME!



RED BULL VODKA \$238

One 750ml bottle of
Wayne Gretzky Estates
No.99 Ice Storm Vodka

paired with 8 cans of
assorted Red Bull.

Red Bull Energy Drink 4x

Red Bull Sugarfree 2x

Red Bull Red Edition (Watermelon) 2x

GINBULL \$238

One 750ml bottle of
Dunrobin Artisanal Gin

paired with 8 cans of
assorted Red Bull.

Red Bull Energy Drink 4x

Red Bull Sugarfree 2x

Red Bull Red Edition (Watermelon) 2x

THE CLASSIC CAESAR \$270

One 750ml bottle of
Wayne Gretzky Estates
No.99 Ice Storm Vodka

Mott's Clamato Juice, Tabasco
and Worcestershire Sauces,
Spicy Pickled Beans, Lime Wedges,
Rimming Salt

MOTT'S CLAMATO JUICE IS
SERVED IN OUR SOUVENIR SENS LOGO
KANGAROO CARAFE.
YOURS TO KEEP AND BRING HOME!

HOLA MARGARITA! \$329

One 750ml bottle of
Premium Casamigos Blanco Tequila

Classic Margarita Mix, Rimming Salt,
Fresh Cut Lemons + Limes

CLASSIC MARGARITA MIX IS
SERVED IN OUR SOUVENIR SENS LOGO
KANGAROO CARAFE.

YOURS TO KEEP AND BRING HOME!

BUILD YOUR OWN

HOT CHOCOLATE + COFFEE BAR \$85

Pricing includes Hot Chocolate,
Brewed Tim Hortons Coffee, Mini
Marshmallows, Whipped Cream,
Sprinkles, Chocolate Sauce,
Milk + Cream, Sugar

ADD 750ml Gretzky
Cream Liqueur \$151

ADD 750ml Jameson
Irish Whisky \$182

CLASSIC MIMOSA \$229

Two bottles of Bread & Butter Prosecco chilled on ice

One bottle each of
Orange + Cranberry Juice and Fruit Garnish
Served with real champagne flutes

JUICE MIXES ARE SERVED IN OUR SOUVENIR SENS LOGO
KANGAROO CARAFES. YOURS TO KEEP AND BRING HOME!

*Perfect for any celebration, or to enhance your
Brunch Package experience!*



STANDARD ALCOHOLIC BEVERAGES	PER STANDARD SERVING SIZE	/ APPROXIMATE AVERAGE CALORIES
Spirits 40%	1oz	/ 150-256

Note: Actual calories of alcoholic beverages may vary.
The addition of mixes will increase the calories of those beverages.
Standard serving sizes are based on one drink as outlined in
Canada's Low-Risk Alcohol Drinking Guidelines.

All items are subject to a 15% administrative
charge and 13% HST.

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.

ALL SINGLE SERVE BEVERAGES
are charged individually on consumption.

NON-ALCOHOLIC BEVERAGES



These items will be pre-stocked in your suite.

Beverages

Dr. Pepper	591ml	240 cal	\$6.59
Dr. Pepper Zero	591ml	0 cal	\$6.59
Canada Dry Ginger Ale	591ml	210 cal	\$6.59
Orange Crush	591ml	270 cal	\$6.59
Nestea Iced Tea	437ml	160 cal	\$6.59
Coke	500ml	150 cal	\$6.59
Diet Coke	500ml	0 cal	\$6.59
Sprite	500ml	192 cal	\$6.59
Dasani	591ml	0 cal	\$5.25
smartwater	591ml	0 cal	\$7.50

These items are available upon request.

We recommend adding these items when placing your pre-order to ensure we can accommodate all requests.

Beverages

Coke Zero Sugar	500ml	0 cal	\$6.59
Apple Juice	300ml	130 cal	\$7.00
Orange Juice	300ml	130 cal	\$7.00
Sparkling	500ml	0 cal	\$8.50
Sparkling	1L	0 cal	\$11.99
Club Soda	355ml	0 cal	\$3.85
Tonic Water	355ml	130 cal	\$3.85



Proud Partner

Red Bull Energy Drink	250ml	110 cal	\$7.99
Red Bull Sugarfree	250ml	10 cal	\$7.99
Red Bull Red Edition (Watermelon)	250ml	110 cal	\$7.99

Cwench Hydration Sports Drink

Assorted Flavours	500ml	10 cal	\$7.90
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Coffee & Tea Pods

Assorted each		0 cal	\$4.05
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Proud Partners

All items are subject to a 15% administrative charge and 13% HST.
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.

BEER / CIDER / COOLERS

These items will be pre-stocked in your suite.

Domestic

Coors Light	473ml	137 cal	\$13.45
Molson Canadian	473ml	143 cal	\$13.45
Miller Lite	473ml	130 cal	\$13.45

Premium

Creemore Lager	473ml	174 cal	\$14.75
Blue Moon	473ml	168 cal	\$13.85

International

Heineken	500ml	206 cal	\$14.89
Heineken Silver	500ml	126 cal	\$14.89

Cider

Strongbow Cider	500ml	175 cal	\$14.55
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Coolers

Mott's Original Caesar	458ml	170 cal	\$14.05
Twisted Tea	473ml	194 cal	\$14.05
Simply Spiked Lemonade	473ml	150 cal	\$14.05
Coors Seltzer Slushie Assorted Flavours	473ml	130 cal	\$14.05
Vizzy Hard Seltzer	473ml	140 cal	\$14.05

We recommend adding these items when placing your pre-order to ensure we can accommodate all requests.

Premium

Coors Original	473ml	147 cal	\$13.85
Rickard's Red	473ml	160 cal	\$14.75

International

Sol	473ml	206 cal	\$13.85
Birra Morretti	500ml	185 cal	\$14.89
Madri Excepcional	473ml	152 cal	\$14.89

Coolers

Mott's Extra Spicy	458ml	170 cal	\$14.05
Mott's Pickled Bean	458ml	170 cal	\$14.05

Zero Proof

Atypique	355ml	60 cal	\$10.79
Mojito or Gin & Tonic			
Coors Edge 0.5%ABV	355ml	45 cal	\$10.79
Heineken 0.0	330ml	69 cal	\$10.79



**ALL SINGLE SERVE
BEVERAGES**
are charged individually
on consumption.



Note: Actual calories of alcoholic beverages may vary. The addition of mixes will increase the calories of those beverages. Standard serving sizes are based on one drink as outlined in Canada's Low-Risk Alcohol Drinking Guidelines.

All items are subject to a 15% administrative charge and 13% HST. 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.



Proud Partner

Each of the wines in our portfolio have been chosen to complement the diverse flavours and ingredients in the 2025 - 2026 suites menu. We hope you enjoy the selections.

WINE SELECTIONS

White

- ★ Sauvignon Blanc, **Viña Tarapacá Reserva**, Central Valley, Chile \$63
- Sauvignon Blanc, **Villa Maria Private Bin**, Marlborough, New Zealand \$74
- Pinot Grigio, **Bolla**, Veneto, Italy \$67
- Pinot Grigio, **Santa Margherita**, Veneto, Italy / **Vegan** \$89
- Pinot Gris, **13th Street Winery**, VQA Niagara Peninsula, Ontario, Canada / **Vegan** \$70
- Chardonnay, **Les Javelles**, Languedoc, France \$64
- ★ Pecorino Superiore, **Ferzo**, Abruzzo, Italy \$74

Sparkling & Champagne

- Prosecco, DOC, **Bread & Butter**, Veneto, Italy 200ml \$20.99 750ml \$77
- ★ Brut Rosé Crémant, **Louis Bouillot Perle D 'Aurore**, Burgundy, France \$94
- ★ Cuvée Brut, **Piper Heidsieck**, Champagne, France \$269

Rosé

- Rosé - Cabernet Franc, **13th Street Winery**, VQA Niagara Peninsula, Ontario, Canada / **Vegan** \$74

Red

- ★ Cabernet Sauvignon, **Viña Tarapacá Reserva**, Central Valley, Chile \$63
- Cabernet Sauvignon, **Torres Gran Coronas**, Penedes, Spain \$79
- Cabernet Sauvignon/Sangiovese, **Liano Rubicon**, **Umberto Cesari**, Emilia-Romagna, Italy \$98
- Cabernet Franc, **13th Street Winery**, VQA Niagara Peninsula, Ontario, Canada / **Vegan** \$74
- Gamay, **13th Street Winery**, VQA Niagara Peninsula, Ontario, Canada / **Vegan** \$64
- ★ Rioja (Tempranillo), **Sangre De Toro**, **Torres**, Rioja, Spain \$64
- Malbec, **Don David Reserve**, **El Esteco**, Calchaqui Valley, Argentina \$70
- Shiraz, **Two Hands Gnarly Dudes**, Barossa Valley, Australia \$84
- Amarone della Valpolicella Classico, **Tommasi**, Veneto, Italy \$161
- ★ Valpolicella Ripasso DOC, **Tommasi Il Sestante**, Veneto, Italy \$67
- Pinot Noir, **Jean-Claude Boisset Les Ursulines**, Burgundy, France \$109
- ★ Pinot Noir, **Cloudsley Cellars**, VQA Niagara Peninsula, Ontario, Canada / **Vegan** \$85
- ★ Brunello di Montalcino, **CastelGiocondo**, **Frescobaldi**, Tuscany, Italy \$182
- ★ Barbera, Organic, **Briccotondo**, **Fontanafredda**, Piedmont, Italy \$74
- ★ Barolo, **Platinum**, **Fontanafredda**, Piedmont, Italy \$109

Dealcoholized

- Sauvignon Blanc, **Viña Tarapacá Reserva**, Central Valley, Chile \$38
- Muscat, **Natureo White** 0.5%, Spain / **Vegan** \$38
- Garnacha-Syrah, **Natureo Red** 0.5%, Spain / **Vegan** \$38

★ PRESTOCKED IN THE SUITE

★ Denotes premium wine specially selected from our Wine Cellar. Complete Wine Cellar list available upon request.

STANDARD ALCOHOLIC BEVERAGES	PER STANDARD SERVING SIZE	/ APPROXIMATE AVERAGE CALORIES
Wine (12% ABV)	6oz glass	/ 140 -220
Note: Actual calories of alcoholic beverages may vary. The addition of mixes will increase the calories of those beverages. Standard serving sizes are based on one drink as outlined in Canada's Low-Risk Alcohol Drinking Guidelines.		

All items are subject to a 15% administrative charge and 13% HST.
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.

SPIRITS

All bottles are served in 750ml format unless otherwise indicated.

We recommend adding these to your suite pre-order to ensure we can accommodate all requests.

Tequila

Casamigos Blanco	\$197
Casamigos Reposado	\$229

Proud Partners



Vodka

Wayne Gretzky Estates No.99 Ice Storm	\$151
Grey Goose	\$229



Whisky

Wayne Gretzky Estates No.99 Canadian Whisky	\$151
Crown Royal	\$174
Jameson	\$182
Dunrobin Canadian Whisky	\$174

Rum

Havana Club Original 3 Year Old	\$151
Havana Club Añejo Reserve	\$174
Lamb's Spiced Rum	\$151

Gin

Dunrobin Artisanal	\$151
Dunrobin Earl Grey	\$174

Scotch

Johnnie Walker Red Label	\$151
Glenlivet 12 <i>*preorder only</i>	\$219*

Liqueurs

Wayne Gretzky Estates Canadian Cream	\$151
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STANDARD ALCOHOLIC BEVERAGES	PER STANDARD SERVING SIZE	/	APPROXIMATE AVERAGE CALORIES
Spirits 40%	1oz shot	/	150-256

Note: Actual calories of alcoholic beverages may vary. The addition of mixes will increase the calories of those beverages. Standard serving sizes are based on one drink as outlined in Canada's Low-Risk Alcohol Drinking Guidelines.

IF YOU WISH TO PLACE A SPECIAL ORDER OF A SPIRIT THAT IS NOT LISTED ON OUR MENU

Please contact our Suites Administrative team a minimum of **5 business days** in advance of your event to allow us time to accommodate all requests.

All items are subject to a 15% administrative charge and 13% HST. 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.

SUITE SERVICE

HOW TO ORDER

NEW THIS SEASON!

We are excited to announce we have officially transitioned to a brand new, fully integrated **ONLINE** ordering system, **tapin2**! All suite holders will be placing their orders through this system moving forward.

tapin2 has a customer friendly design and easily allows the account holder to create their own account to place orders, add favourite orders for easy reordering, view customer summaries and track order history. A separate user guide is available for your review and will be sent out from our Suites Administrative team as needed to ensure you have all the information for this transition.

The advanced suite menu will be available online according to the cut-off schedule listed below. **At 2pm on the day of the cut-off, the advanced suite menu will no longer be accessible from the online system. The Event Day Menu** will be available to order from instead through our online ordering portal until **4pm, up to 1 (one) business day** PRIOR to an event.

Any late requests on the actual event day can be placed with your Suite Attendant upon arrival to the suite.

Orders are placed automatically according to the schedule discussed, unless otherwise stated. A credit card and associated postal/zip code for billing must be provided when placing your orders online to account for any no shows or cancellation fees that are applicable as per the cancellation policy. Please discuss with the Premium Services Administration Team to determine what would best fit your needs.

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

Orders from the Advanced Menu must be received 72 business hours prior to the event, and are due by 2pm 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

Please refer to the calendar on page 9 that shows the date of the home games and the applicable 72 hour cut-off date for the advanced ordering menu.

EVENT DAY ORDERING

The event day menu is available to guests for preordering once the 72 business hour advanced ordering has ended. The limited event day menu is also included in your suite. Event day ordering is provided as a convenience for all guests to order more food, in addition to your existing pre-event orders. **Please allow up to 60 minutes for event day orders to be prepared, assembled, and delivered.** During an event, event day orders may be placed through your Suite Attendant.

NUTRITIONAL INFORMATION

The calorie and nutritional information provided, is for individual servings, not for the total number of servings on each platter, unless otherwise specified. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers.

FOOD SPECIFIC ITEMS

Health Canada has a set of guidelines to ensure your safety related to food service. Our staff and culinary team strive for the best in quality, taste, and presentation each event day, and prepare foods specifically to be enjoyed during the event, in your suite.

CONTACT INFORMATION

CANADIAN TIRE CENTRE
CTC.PremiumOrdering@aramark.ca

PREMIUM SERVICES ADMINISTRATIVE:

MANAGER
Susan Jamieson
613.599.0230 ext. 5010
jamieson-susan@aramark.com

ASSISTANT
Laura Zandbelt
613.599.0230 ext. 5013
zandbelt-laura@aramark.com

Foods requiring temperature control are intended for immediate consumption and should be discarded after a maximum of 4 hours.

Keep foods out of the danger zone, between 4°C (40°F) and 60°C (140°F).

Due to the service structure and general length of events at Canadian Tire Centre, taking remaining food home from your suite is not recommended, as it exceeds Health Canada guidelines for left over foods for consumption.

BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

We look forward to your visit to Canadian Tire Centre and remind you that your Suite Attendant has the right to refuse alcohol service to minors and intoxicated guests. For your safety and enjoyment, the laws of Ontario regarding the service of alcoholic beverages will be strictly upheld by Canadian Tire Centre and Aramark Sports and Entertainment.

To maintain compliance with rules and regulations set forth by the province of Ontario, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Canadian Tire Centre.
2. It is the responsibility of the Suite Holder, or their representative, to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 19), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken outside the suite must be poured into a disposable cup.
6. Provincial Liquor Inspector reserves the right to enter the suite for the purpose of inspection.

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, bottled water, a selection of domestic, premium and international beers, coolers and house wines. Billing will be based on beverage consumption during each event. Additional wines and spirits can be purchased by the bottle in advance or through your Suite Attendant.

UNCONSUMED FOOD AND BEVERAGES

Aramark reserves the right, in its sole discretion to dispose of any unconsumed or unopened food and beverages at the end of each event, and to restock certain items for subsequent events, and credit will not be given for any such items.

PAYMENTS & FEES

PAYMENT PROCEDURES AND POLICIES

Aramark offers the following payment options for suite food and beverages with associated billing postal/zip code / account number:

- » DIRECT BILLING
- » CREDIT CARD
- » GIVEX ACCOUNT NUMBER

All Suite Holders will be required to provide a credit card to be kept on file for the season.

CASHLESS ENVIRONMENT

A credit card will be required to place all orders prior to the event as well as for any new game day orders and a signature will be required at the end of the event. In an effort to minimize security risks, we now require a postal/zip code associated with the credit card billing address to be provided. Please ensure you have this additional information ready to add to your suite billing information when placing your advanced order or processing an event day bill with your Suite Attendant.

If you wish for your guests to pay for the food and beverages themselves, please advise them in advance of this information and confirm they understand they will be responsible for all changes incurred the night of the event.

Please make sure the bill is reviewed carefully when it is presented. A receipt can be provided upon request at the event, or you can retrieve it in your online account post-event.

Aramark accepts American Express, Visa, and Master Card. You have 20 days post event to address any inaccuracies after which, all sales are final, and no further adjustments will be made.

If an event has been closed and method of payment needs to be changed from the method already processed against, there will be a 6% transaction fee applied. If payment has not been settled within 20 days of the event conclusion, the owing balance is subject to an additional 10% penalty fee.

PRE-AUTHORIZATION

The billing system may require a pre-authorization of the credit card submitted for use for advanced orders as well as event day orders. If this occurs, it will create a 'pending amount' on credit card statements. The pending amount will clear within the 5-7 business days from the time the pre-authorization amount is processed.

PAYMENTS & FEES

AUTHORIZED SIGNERS

It is Aramark's policy that only authorized signers designated by the Suite Holder are able to charge additional food and beverages for the suite during an event to the Suite Holder's account. If no authorized signer will be 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 beverages. If no authorized signer is present, the guests will not be permitted to charge purchases to the Suite Holder account. Guests will be responsible to pay by credit card. Please use the notes section selections on the online ordering platform to specify permission.

CANCELLATION POLICY

No charges will be assessed to Suite Holders for orders cancelled at least 48 business hours in advance. Suite orders that are not cancelled within 24 business hours will be assessed 50% of the total food charge and 100% of the administrative, and additionally billed labour charges. Any cancellations on the scheduled event day will result in a charge of 100% of the pre-order total and 100% of the administrative and additionally billed labour charges. Cancellations must be in writing and must be confirmed by Aramark to be valid.

CANCELLED EVENT POLICY

No food and beverage charges will be applied if a game is cancelled by the Ottawa Senators Hockey Club, Ottawa Black Bears, or other Concert/Event Tours due to unforeseen circumstances.

SERVICES

SUITE ATTENDANT SERVICES

During events, a Suite Attendant will be assigned to service all your catering requirements, take additional orders and assist in maintaining the cleanliness in your suite. Should you desire a dedicated Suite Attendant to remain exclusively in your suite for the event, please contact the Premium Services Administration office and allow 72 business hours advance notice to ensure your request can be accommodated. **The cost for a private Suite Attendant is \$200.00 for events scheduled on regular calendar dates, and \$300 for any events scheduled on Statutory holidays.**

SUITE DINING ENHANCEMENTS

All suites are equipped with high-end disposable, biodegradable plates and cutlery, and recyclable drinking cups at no charge. Should you wish to enhance your suite dining experience, we would be pleased to offer linen napkins, china plates, cutlery and glassware for an additional fee. Standard single suites of 16 guests or less will be assessed a \$125 charge. For groups larger than 16, an additional \$10 per person fee will be applied to your final bill.

SPECIAL OCCASIONS

If you're celebrating a birthday or another special occasion, our Premium Services Administration Team would be happy to work with you to ensure every detail has been addressed. Please contact CTC.PremiumOrdering@aramark.ca a minimum of 72 business hours in advance for ordering and pricing.

CHARGES & TAXES

ADMINISTRATIVE CHARGE

All food and beverage charges are subject to a 15% administrative charge. This charge will automatically be added to your suite bill and consists of the following breakdown:

7.5% (50%) of this total is broken out as: 2.5% (16.67%) Service Support team portion & 5% (33.33%) Suite Attendant team portion. The remaining 7.5% (50%) is an Administrative Charge. The administrative charge portion 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.

Please note that the 7.5% (2.5% & 5%) of the food and beverage charges mentioned above are distributed to the service employees as additional wages.

Any additional client added gratuity specifically for your Suite Attendant is entirely at your discretion.

APPLICABLE TAXES

The following items are subject to applicable government taxes:

- » Food
- » Beverages
- » Administrative charges
- » Private Suite Attendant
- » Suite Dining Enhancements
linens, china/cutlery & glass drinkware)
- » Outside special delivery or rental items

The harmonized sales tax (HST) is a consumption tax in Canada. In Ontario, the HST is 13%.

GENERAL INFORMATION

SUITE ADMINISTRATOR

Each Suite Holder should designate one person as the official contact or Suite Administrator from your company or group. Your Suite Administrator should be responsible for all order placements and communication with the Suite Catering department.

DIETARY RESTRICTIONS & ACCOMMODATIONS

For specific information or requests regarding dietary accommodations, please contact:

Premium Administrative Services Team
 CTC.PremiumOrdering@aramark.ca
 613.599.0230 ext. 5010
 9am-5pm Monday through Friday

Additional information and guidance are outlined on page 10 & 11 of the suites menu.

FOOD AND BEVERAGE DELIVERY

Unless a specific time is requested, all food and beverages will be delivered to the suites in a progressive service style. To ensure the highest level of food quality and food safety, certain menu items may be delivered to the suite after the guests arrive. Please refer to each à la carte menu page for delivery range timelines. The ranges specified are approximate guidelines only and due to any unforeseen circumstances, the timelines indicated may need to be adjusted. Please speak to our Premium Services Administrative Team or your event day Suite Attendant to confirm planned anticipated delivery times.

HOURS OF OPERATION

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for assistance with order processing. All advance food and beverage orders and special instructions must be received via the online ordering portal at the latest, 72 business hours prior to each event. During the event, please contact your assigned Suite Attendant or Suite Manager.

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 incurred 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 BEVERAGES

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

SECURITY / LOST & 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.

For the Lost & Found please call: 613.599.0114.

CONTACT INFORMATION

CANADIAN TIRE CENTRE
 CTC.PremiumOrdering@aramark.ca

PREMIUM SERVICES ADMINISTRATIVE:

MANAGER
Susan Jamieson
 613.599.0230 ext. 5010
 jamieson-susan@aramark.com

ASSISTANT
Laura Zandbelt
 613.599.0230 ext. 5013
 zandbelt-laura@aramark.com



CANADIAN TIRE CENTRE