

PREMIUM SUITES

MENU

26-27

CANADIAN TIRE CENTRE



Snow Crab & Shrimp Roll

WELCOME TO THE 2026-27 SEASON

AT CANADIAN TIRE CENTRE!

As **proud partners** with the **Ottawa Senators** and **Ottawa Charge**, 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 food service industry leader who works diligently to provide you with world-class cuisine and unsurpassed service.

We are excited to welcome the **PWHL Ottawa Charge** team to the venue! This season at Canadian Tire Centre will be filled with exciting games from both professional hockey teams.

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 Outaouais Region. Chef John and his team will continue to source locally and support sustainable farming wherever possible while delivering high quality and exciting menus throughout the season.

For our Suite Lease holders, our Aramark online catering platform tapin2, will continue to provide an option to access, store, confirm, manage, and process all your catering order details. Please email our suites catering team at: CTC.PremiumOrdering@aramark.ca for assistance setting up your account.

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

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PROUD PARTNERS

FOOD

Gabriel Pizza
Golden Palace
Häagen-Dazs
Lone Star Texas Grill
Maple Leaf
Meatings
Schneiders
Slipacoff's Premium Meats
Slush Puppie The Original
Cavendish Farms
Haribo

NON-ALCOHOLIC

Dr Pepper
Dr Pepper Zero Sugar Zéro Sucre
Canada Dry
Crush
Nestea
Coca-Cola
Diet Coke
Coca-Cola Zero
Sprite
Red Bull
smartwater
DASANI
Cwench Hydration

BEER | WINE | SPIRITS

Molson
Mott's Clamato Caesar
Peller Estates
Dunrobin Distilleries
Casamigos

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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.

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

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

PROUD PARTNERS

Since 2024, in partnership with Tablée des Chefs, surplus food from our venue has been recovered through À la Carte - Ottawa's Food Recovery Program and redistributed to members of our community facing food insecurity.

MORE THAN 26,000+ PORTIONS OF FOOD
(equivalent to one meal per portion) **HAVE BEEN DONATED.**

Since 2024 we have
DONATED FOOD PRODUCTS THAT CREATED 7084 MEALS
to those in need.

Organics + Composting Program

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

OUR CARBON FOOTPRINT:

118,494 POUNDS of greenhouse gases reduced.
1370 POUNDS of pesticides and fertilizers not used.
43,520 POUNDS of waste oil collected and recycled.
953 POUNDS of packaging not used.
Our **CO2 OFFSET** is equivalent to planting **5938 TREES.**



MEET OUR CHEF

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

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 2026-27 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.

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SPORTS +
ENTERTAINMENT

HOCKEY SCHEDULE + ADVANCED MENU ORDERING

YOUR PRE-ORDER TIMES AND DATES

ORDER NOW >

DATE	GAME	DUE DATE
Wed. Sept. 23	Toronto*	Fri. Sept 18
Sat. Sept. 26	Montreal*	Wed. Sept 23
Thurs. Oct. 08	Philadelphia	Mon. Oct. 05
Sat. Oct. 10	Nashville	Wed. Oct. 07
Tues. Oct. 13	St. Louis	Thurs. Oct. 08
Thurs. Oct. 15	NY Islanders	Mon. Oct. 12
Wed. Oct. 21	Florida	Fri. Oct. 16
Thurs, Oct. 22	San Jose	Mon. Oct. 19
Sat. Oct. 24	NY Rangers	Wed. Oct. 21
Sat. Nov. 07	Utah	Wed. Nov. 04
Tues. Nov. 10	Washington	Thurs. Nov. 05
Thurs. Nov. 12	Colorado	Mon. Nov. 09
Thurs. Nov. 19	Philadelphia	Mon. Nov. 16
Sat. Nov. 21	Los Angeles	Wed. Nov. 18
Mon. Nov. 23	Calgary	Wed. Nov. 18
Thurs. Dec. 03	New Jersey	Mon. Nov. 30
Sat. Dec. 05	Tampa Bay	Wed. Dec. 02
Tues. Dec. 08	Anaheim	Thurs. Dec. 03
Thurs. Dec. 10	Las Vegas	Mon. Dec. 07
Sat. Dec. 12	Edmonton	Wed. Dec. 09
Mon. Dec. 14	Buffalo	Wed. Dec. 09
Tues. Dec. 29	Dallas	Wed. Dec. 23

DATE	GAME	DUE DATE
Thurs. Dec. 31	Pittsburgh	Wed. Dec. 23
Thurs. Jan. 14	Winnipeg	Mon. Jan. 11
Wed. Jan. 20	Toronto	Fri. Jan. 15
Sat. Jan. 23	Columbus	Wed. Jan. 20
Mon. Jan. 25	Carolina	Wed. Jan. 20
Thurs. Jan. 28	Boston	Mon. Jan. 25
Sat. Jan. 30	NY Rangers	Wed. Jan. 27
Tues. Feb. 09	Columbus	Thurs. Feb. 04
Sat. Feb. 13	Toronto	Wed. Feb. 10
Thurs. Feb. 25	Detroit	Mon. Feb. 22
Thurs. Mar. 04	Boston	Mon. Mar. 01
Sat. Mar. 06	Seattle	Wed. Mar. 03
Sun. Mar. 07	Buffalo	Wed. Mar. 03
Thurs. Mar. 11	Minnesota	Mon. Mar. 08
Sat. Mar. 13	Montreal	Wed. Mar. 10
Sun. Mar. 14	Vancouver	Wed. Mar. 10
Thurs. Mar. 18	Florida	Mon. Mar. 15
Sat. Mar. 20	Tampa Bay	Wed. Mar. 17
Sun. Apr. 04	Detroit	Wed. Mar. 31
Thurs. Apr. 08	Washington	Mon. Apr. 05
Sat. Apr. 10	Montreal	Wed. Apr. 07

*** Pre-Season Game**

THE ADVANCED SUITE MENU WILL BE AVAILABLE ONLINE ACCORDING TO THE CUT-OFF SCHEDULE LISTED.

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 **tapin2** portal until 4pm, up to 1 (one) business day **PRIOR** to an event.

Any late requests after this time frame can be placed on event day with your Suite Attendant upon arrival to the suite.

DIETARY INDEX

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.

Vegetarian

Artisan Cheese Platter
Beyond 'Beef Loaf' Sliders
Bruschetta Platter
Bushel of Fresh Popped Popcorn
Cheese Pizza
Cheesy + Creamy Classic Mac N' Cheese
Chef's Warm S'mores Jumbo Cookie
Creamy Coleslaw
CTC Wedge Salad
Epicurean Popcorn Basket
Forest Mushroom Ravioli Entrée
Fully Loaded Pierogi Nacho
Glazed Sesame Tofu Bowl
Gourmet Chocolate Brownies
Haagen-Dazs Ice Cream Bars
Home Cooked Salted Kettle Chips + Dip
Local Charred Crudités
Lone Star Chips, Salsa + Queso
Macaroni Salad
Mezze Bowl
Mini Jalapeño + Cheddar Corn Bread Muffins
Pastry Chefs 'Boules de Neige'
Plant Based Bites
Senators Signature Chocolate Puck
Senators 'Caesar' Salad (no Prosciutto)
SIGNATURE "Sugarbush – Cabane à sucre" Cheesecake
Smarty's Awesome Snack Basket
Smashed Guacamole
Special Occasion Cake
Storm Style Kettle Chips
The Cookie Jar
Vegan Sushi Platter
Vegetarian Sushi Platter and Classic Rolls

Shellfish

Assorted Sushi Platter
"Fork + Knife" Shrimp Cocktail
Lobster Ravioli Entrée
Poached Jumbo Shrimp
Snow Crab & Shrimp Roll

Contains Pork

Artisan Crafted Grazing Table
Artisan Turkey Sandwich
Baby Back Pork Ribs
Canadian Mixed Grill Entrée
Golden Palace Egg Rolls
'Meatings' Pulled Pork Sliders
'Preston Street' Charcuterie Board
Schneiders Grilled Sausage Duo
Senators 'Caesar' Salad (Prosciutto)
Suckling Crispy Skin Porchetta
Sweet Heat Pizza
The Official Ottawa Senators Pizza

Dairy Free

Assorted Sushi Platter
Baby Back Pork Ribs (Dairy Free – no Coleslaw)
Classic Crispy Wings (no Dip)
Crispy Thai Beef Salad
CTC Wedge Salad (no Cheese)
Epicurean Popcorn Basket (without parmesan)
"Fork + Knife" Shrimp Cocktail (no Dip)
Glazed Sesame Tofu Bowl (no Spicy Mayo)
Gourmet Chocolate Brownies
Grilled Canadian Atlantic Salmon Entrée
Home Cooked Salted Kettle Chips (no Dip)
Local Charred Crudités (no Dip)
Lone Star Chips + Salsa (no Queso)
Mezze Bowl
'Preston Street' Charcuterie Board
Senators 'Caesar' Salad (no Cheese)
Smashed Guacamole
Storm Style Kettle Chips (no Dip)
Vegan Sushi Platter
Vegetarian Sushi Platter + Classic Rolls

Gluten Friendly

Artisan Cheese Platter (no Bread)
Artisan Crafted Grazing Table (without Crostini)
Baby Back Pork Ribs
Braised Seven-Hour Short Rib Entrée
Bushel of Fresh Popped Popcorn
Canadian Atlantic Salmon Entrée
Canadian Mixed Grill Entrée
Classic Crispy Chicken Wings
Crispy Thai Beef Salad
CTC Wedge Salad
"Fork + Knife" Shrimp Cocktail
Glazed Sesame Tofu Bowl
Gourmet Chocolate Brownies
Grass Fed Beef Tenderloin Steaks Entrée
Grilled Chicken Breast
Grilled Marinated Tofu
Grilled Tomahawk (no Artisan Buns, or ask your Suite Attendant for Gluten Friendly Buns)
Haagen-Dazs Ice Cream Bars
Herb & Dijon Marinated Lamb Rack Entrée
Home Cooked Salted Kettle Chips + Dip
Local Charred Crudités
Lone Star Chips, Salsa + Queso
Organic Salmon Poke Bowl
Mezze Bowl (no Pita or Falafel)
'Preston Street' Charcuterie Board (no Crostini)
Senators 'Caesar' Salad (no Croutons)
Smashed Guacamole
Sparty's Awesome Snack Basket
Storm Style Kettle Chips
Vegan Sushi Platter

Vegan

Beyond 'Beef Loaf' Sliders (no Crema)
Bruschetta Platter – (no Parmesan)
CTC Wedge Salad (no Cheese)
Glazed Sesame Tofu Bowl
Gourmet Chocolate Brownies
Grilled Marinated Tofu
Home Cooked Salted Kettle Chips (no Dip)
Local Charred Crudités (no Dip)
Lone Star Chips + Salsa (no Queso)
Mezze Bowl
Smashed Guacamole
Storm Style Kettle Chips
Vegan Sushi Platter

Organic Wines

Domaine Bousquet Malbec Organic
Domaine Bousquet Cabernet Sauvignon Organic

Sesame

Organic Salmon Poke Bowl

The following menu items contain, or may contain, nuts.

Chocolate Bark & Sugar Bush Cheesecake Cookies
Crafted Grazing Table
Crave Worthy Cookie Jar
Crispy Thai Beef Salad
Epicurean Popcorn Basket
Gourmet Chocolate Brownies
Haagen-Dazs Ice Cream Bars
Packaged Snacks
Pastry Chefs 'Boules de Neige'
Premium Canadian Cheese & Charcuterie Board
Signature Inspired "Sugarbush – Cabane à sucre" Cheesecake
Senators Signature Chocolate Puck
Summer Harvest Salad
Vegetarian Sushi Platter



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.

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SPORTS + ENTERTAINMENT



"Bushel" of Fresh Popped Bottomless Popcorn



ARENA CLASSICS PACKAGE

$578

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)

Classic Crispy Chicken Wings
FIVE POUNDS SERVED IN AN OTTAWA SENATORS SOUVENIR BUCKET. YOURS TO KEEP AND TAKE HOME!
Choice of: Classic Salt + Pepper or Classic Hot Buffalo Sauce or Meatings BBQ Sauce (550-590cals per 11oz), Ranch Dip (60cals per .5oz)

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 $55
Made fresh and baked on-site. Cut into 12 slices. Mozzarella, Pizza Sauce (360-500cals per slice)
Vegetarian

Crispy Chicken Tenders $168
Four Pounds of Premium White Meat (510cals per 9oz), Plum Sauce or Honey Mustard or Meatings BBQ Sauce (30cals per .5oz)
SERVED IN AN OTTAWA SENATORS SOUVENIR BUCKET. YOURS TO KEEP AND TAKE HOME!

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.



Prime Rib Steak Sandwich



BYWARD DELICATESSEN PACKAGE

$799

All packages are prepared to service 8 Guests.

No Substitutions.

East Coast 'Storm' Kettle Chips "Classic Ketchup, All-Dressed and Salt N Vinegar"
Three Classic Canadian Flavoured Kettle Chips Stormed Together (540cals per 100g)
Dill Pickle Dip (120cals per 2tbs of dip)
Vegetarian, Gluten Friendly (Dairy Free, Vegan – no Dip)

CTC Wedge Salad
Iceberg Lettuce, Blue Cheese, Pickled Onion, Crumbled Pumpkin Seeds, Heirloom Cherry Tomato, Shaved Watermelon Radish, Crushed Kettle Chip Crouton, Dill Ranch Dressing (234cals per 137g)
Vegetarian, Gluten Friendly

Locally Charred Crudités
Lightly grilled then roasted Sweet Peppers, Red Onion, Golden Beets, Asparagus, Baby Carrots, Cauliflower
Served with a Creamy Cucumber Dip (160cals per 5oz), (54cals per 1tbs)
Vegetarian, (Dairy Free, Vegan – no Dip)

Prime Rib Steak Sandwich
Cooked to Med-Rare
Shaved Canadian Prime Rib, Grilled Sweet Peppers & Onions, Arugula, Horseradish Aioli, Garlic Buttered Rosemary Focaccia (651cals per serving)

Artisanal Turkey Sandwich
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.

Artisanal Cheese Platter $139
Featuring a Selection of French Premium Cheeses + Strawberry Apple Jam, Dried Fruit, Grapes, Toasted Crostini: ***Bleubry Mini, Aged Caprano, Cendrillon, Cantonnier, Cendre De Lune and Sir Laurier Cheeses*** (200cals per 3oz) ***Read full cheese descriptions on page 22.***
Vegetarian (Gluten Friendly without Crostini)

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 & GOLD PACKAGE

$725

All packages are prepared to service 8 Guests.

No Substitutions.



Sparty's Awesome Snack Basket
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

Chef's Warm Spicy Chicken Dip
Shredded Chicken, Shredded Monterey Jack & Mozzarella, Queso, Cream Cheese, Hot Sauce, Scallions, Served with Freshly Cooked Corn Tortilla Chips (260cals per 4oz)

Baby Back Pork Ribs
House Made BBQ Sauce, Four Pork Racks (550-650cals per half rack)
Contains Pork, Dairy Free (No Coleslaw), 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

Chef's Warm S'mores Jumbo Cookie
Served in a Cast Iron cut into 8.
Baked in House Jumbo S'mores Cookie with Toasted Marshmallow, Graham Cracker, Milk Chocolate Chunks, & Dark Chocolate Sauce (328cals per slice)
Vegetarian

ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS.

'MEATINGS' Pulled Pork Sliders $150
Sweet & Sour BBQ Glaze, Pickles, Provolone, Garlic Buttered Potato Bun
Served with Seasoned Tater Tots (300cals per slider)
Contains Pork

'MEATINGS' Loaded Tater Tots $85
Tater tots, Meatings Signature Spice Rub, Queso, Pico de Gallo, Pickled Jalapeño (240cals per serving)

Add Pulled Pork Tater Tots $25

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.

$1,370

All packages are prepared to service 8 Guests.

No Substitutions.



Epicurean Popcorn Basket
Black Truffle Oil, Shredded Parmesan, Fresh Chives, Salt & Pepper. Served with mini branded SENS popcorn bags (235cals per 10oz)

Vegetarian

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

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

Artisanal 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

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 without Crostini)

Mezze Bowl
Traditional Hummus, 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)

Organic Salmon Poke Bowl
Individually served

Organic Salmon, Edamame, Scallions, Nori, Crispy Shallots, Tobiko, Chili Yuzu Aioli, Wakame Insalata, Pickled Radish, Toasted Sesame Seeds (420cals per wok)

Gluten Free, Contains Sesame

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)

ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS.

Assorted Sushi Platter $204
32 pieces (123cals per 2 pieces)
Contains Shellfish

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.



Chef's Warm Spicy Chicken 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 **Epicurean Popcorn Basket $82**
Black Truffle Oil, Shredded Parmesan, Fresh Chives, Salt & Pepper
Served with mini branded SENS popcorn bags (235cals per 10oz)
Vegetarian, Dairy Free without Parmesan

Designed to service 8 Guests.
No Substitutions.
DELIVERY OF SNACKS BEGINS WHEN GATES OPEN

Sparty's Awesome Snack Basket $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 (no Queso), Gluten Friendly, Dairy Free (no Queso)
LONE STAR TEXAS GRILL Proud Partner

NEW **Chef's Warm Spicy Chicken Dip $91**
Shredded Chicken, Shredded Monterey Jack & Mozzarella,
Cream Cheese, Hot Sauce, Sour Cream, Scallions
Served in a Cast Iron with Freshly Cooked Corn Tortilla Chips
(260cals per 4oz)

NEW **East Coast 'Storm' Style Kettle Chips $82**
Three Classic Canadian Flavoured Kettle Chips 'Classic Ketchup,
All-Dressed and Salt N Vinegar' Stormed Together
(540cals per 100g) Served with Dill Pickle Dip (120cals per 2tbs of dip)
Vegetarian, Gluten Friendly (Dairy Free, Vegan – no Dip)
SERVED IN AN OTTAWA SENATORS SOUVENIR BUCKET.
YOURS TO KEEP AND TAKE HOME!

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

Smashed Guacamole $16
Delicious addition to your chips! (183cals per 3.5oz)
Vegetarian, Vegan, Gluten Friendly, Dairy Free

PACKAGED SNACKS $6.99 EACH

Served Individually

Bagged Energy Mix or Trail Mix
(190-280cals per 35g serving)

Bagged Maple Almonds or Deluxe Mixed Nuts
(190-280cals per 35g serving)

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

Haribo
Gummi Candy
(100cals per serving)

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.



CHILLED PLATTERS

Designed to service 8 Guests.

No Substitutions.

DELIVERY BEGINS 30 MINUTES AFTER GATES OPEN

30 MINS



"Fork + Knife" Shrimp Cocktail

NEW **Locally Charred Crudités** $92

Lightly grilled then roasted Sweet Peppers, Red Onion, Golden Beets, Asparagus, Baby Carrots, Cauliflower
Served with a Creamy Cucumber Dip
(160cals per 5oz), (54cals per 1tbs)

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

"Fork + Knife" Shrimp Cocktail $160

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 Platter** $92

Blistered Heirloom Cherry Tomato, Fresh Basil, Garlic, Shredded Parmesan, Olive Oil, Aged Balsamic, Toasted Garlic Crostini
(61.2cals per built Bruschetta)

Vegetarian



Artisanal Cheese Platter $139

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)

NEW **Artisan Crafted Grazing Table | Premium Canadian Cheese & Charcuterie Board** $159

Selection of Canadian Cheeses including Château Versailles Double Cream Brie, Smoked Gouda, Cheddar Avonlea
Artisanal Salami Including Genoa Salami, Hot Calabrese, & Prosciutto
Pickled Vegetables, Dried Fruit, Toasted Nuts, Mixed Olives, Truffle Honey, Grapes, Assorted Crostini & Crackers
(240cals per 3.6oz)

Contains Nuts, Contains Pork

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

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HOT APPETIZERS

Designed to service 8 Guests.
No Substitutions.
60 MINS DELIVERY BEGINS 60 MINUTES PRIOR TO EVENT.

Preston Street Charcuterie Board $146
Prosciutto, Chorizo Sausage, Italian Calabrese, Genoa Salami, Molson Beer Infused Grainy Mustard, Gherkins, Pepperoncini, Toasted Crostini (240cals per 3.6oz)
Contains Pork, Dairy Free, (Gluten Friendly – no Crostini)

NEW
Mezze Bowl $106
Traditional Hummus, 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)

SUSHI PLATTERS

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

Assorted Sushi Platter $204
32 pieces (123cals per 2 pieces)
Contains Shellfish

Vegetarian Sushi Platter and Classic Rolls $153
24 Pieces (97cals per 2 pieces)
Vegetarian, Dairy Free

Vegan Sushi Platter $102
16 pieces (93cals per 2 pieces)
Vegan, Dairy Free

Classic Crispy Chicken Wings $172
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 Meatings BBQ Sauce (550 - 590cals per 11oz) Ranch Dip (60cals per .5oz serving)
Gluten Friendly

Crispy Chicken Tenders $168
Four Pounds of Premium White Meat (510cals per 9oz)
Choice of: Traditional Plum Sauce or Honey Mustard or Meatings BBQ Sauce (30cals per .5oz)
FOUR POUNDS SERVED IN AN OTTAWA SENATORS SOUVENIR BUCKET. YOURS TO KEEP AND TAKE HOME!

NEW
Korean Style Popcorn Chicken $154
Tossed with Traditional Garlic Honey
Served with Kimchi & Gochujang Dipping Sauce (30-50cals per .5oz)

Plant Based Bites $96
Cauliflower Bites | Tossed in a Franks Hot Sauce (41-45cals per .05oz)
Crispy Fried Pickles | Dill Ranch Dip (210cals per 101g + 50cals per 30ml)
Stuffed Potato Spudz with Cheddar & Jalapeño (140cals per 85g + 65cals per 30ml)
Vegetarian

NEW
Duck & Potato Dauphinoise Poutine $136
Slow Cooked Duck Confit, Dauphinoise Potato, St. Albert Cheese Curds, Peppery Poutine Gravy, Sweet Pepper Relish, Scallions (79cals per 100g)

Golden Palace Egg Rolls $153
An Ottawa Classic.
16 rolls (32 pieces), Signature Plum Sauce (120 cals per piece)
May Contains Pork


Duck & Potato Dauphinoise Poutine

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FRESH. CHOPPED. TOSSED.

HANDCRAFTED SALADS

Designed to service 8 Guests.

No Substitutions.

DELIVERY BEGINS 30 MINUTES AFTER GATES OPEN

30 MINS



Organic Salmon Poke Bowl

NEW **CTC Wedge Salad** $95
Crisp Iceberg Lettuce, Crumbled Blue Cheese, Pickled Red Onion, Toasted Pumpkin Seeds, Heirloom Cherry Tomato, Shaved Watermelon Radish, Crushed Kettle Chip Crouton, Dill Ranch Dressing (234cals per 137g)
Vegetarian, Vegan (no Cheese)

Senators 'Caesar' Salad $89
Chopped Romaine Lettuce, Crispy Prosciutto Chips, Shaved Parmesan, Grilled Rustic Croutons, Lemon Wedges, Creamy Caesar Dressing (255cals per 4oz)
Contains Pork (Vegetarian - no Prosciutto, Gluten Friendly - no Croutons)

NEW **Glazed Sesame Tofu Bowl** $95 *Individually Served*
Soya Glazed Crispy Tofu, Steamed Broccoli, Heirloom Carrots, Pickled Purple Cabbage & Red Onion, Scallions, Steamed Jasmine Rice, Sesame Seeds, Cucumber, Watermelon Radish, Avocado Purée, Tahini Infused Soy Sauce (525cals each)
Vegetarian, Vegan, Gluten Free

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

NEW **Organic Salmon Poke Bowl** $122 *Individually Served*
Organic Salmon, Edamame, Scallions, Nori, Crispy Onion, Tobiko, Chili Yuzu Aioli, Wakame Insalata, Pickled Radish, Toasted Sesame Seeds (420cals per wok)
Gluten Free, Contains Sesame

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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DELI INSPIRED SANDWICHES + HOT DOGS

Designed to service 8 Guests.

No Substitutions.

DELIVERY BEGINS 30 MINUTES AFTER GATES OPEN

30 MINS

DELIVERY BEGINS 60 MINUTES PRIOR TO EVENT.

60 MINS

SERVED CHILLED

NEW **Prime Rib Steak Sandwich** $152

Cooked to Med-Rare

Shaved Canadian Prime Rib, Grilled Sweet Peppers & Onions, Arugula, Horseradish Aioli, Garlic Buttered Rosemary Focaccia (651cals per serving)

NEW **Suckling Crispy Skin Porchetta** $148

Authentic Italian Porchetta, Grainy Mustard, Salsa Verde, Pickled Vegetables, Roasted Red Onion & Sweet Peppers, Arugula, Served on Ciabatta (890cals per serving)

Contains Pork

Artisanal Turkey Sandwich $150

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 **Snow Crab & Shrimp Roll** $178

Signature Mustard Sauce, Pickled Celery, Chives, Bibb Lettuce, Milk Brioche Roll (245cals per 8oz)

Contains Shellfish

SERVED HOT

Arena All Beef Schneiders Hot Dogs $85

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 $135

Four Each of Hot Italian and Oktoberfest

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

Contains Pork

'MEATINGS' Pulled Pork Sliders $150

Sweet & Sour BBQ Glaze, Pickles, Provolone, Garlic Buttered Potato Bun
Served with Seasoned Tater Tots (300cals per slider)

Contains Pork

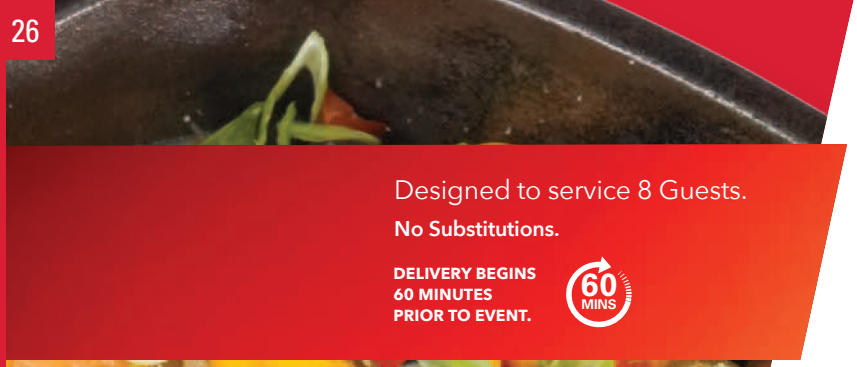
MEATINGS



Suckling Crispy Skin Porchetta

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Designed to service 8 Guests.

No Substitutions.

DELIVERY BEGINS 60 MINUTES PRIOR TO EVENT.

60 MINS

THE CHEF'S TABLE

PRESENTED BY EXECUTIVE CHEF JOHN A. MITCHELL



Fully Loaded Pierogi Nacho

NEW **Caribbean Jerk Chicken Sliders** $128
Sixteen Pieces, Over-Night Jerk Marinade,
Grilled Chicken Thigh, Pineapple Salsa,
Avocado Poblano Dressing, Pickled Red Onion & Carrots,
Brioche Bun
(355cals per piece)

NEW **Braised Canadian Bison Sliders** $146
Sixteen Pieces, 100% Bison Shoulder Braised Overnight
Provolone Cheese, Aged Balsamic Caramelized Onion,
Cranberry Coleslaw, Brioche Bun
(320cals each)

Cheesy + Creamy Classic Mac 'N Cheese $113
House Made Cheese Sauce including Brie, Mozzarella,
Provoloe, Spiced Havarti, Cheddar Cheese
(247cals per 4oz)
Vegetarian

NEW **Fully Loaded Pierogi Nacho** $114
Shredded Cheddar Cheese, Mozzarella, Queso, Black Beans,
Black Olives, Chopped Tomato, Pickled Jalapeño, Green Onions,
Tangy Sour Cream, Crispy Onion
(186cals per 3oz)
Vegetarian

Baby Back Pork Ribs $161
House Made BBQ Sauce, Four Pork Racks, Creamy Coleslaw
(550-650cals per half rack)
Gluten Friendly, Contains Pork (Dairy Free - no Coleslaw)

NEW **Beyond 'Beef Loaf' Sliders** $118
Grilled Pineapple, Avocado Crema, Pepperjack Cheese,
Roasted Poblano Pepper, BBQ Sauce
(317cals each)
Vegetarian

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ELEVATE YOUR SUITE
DINING EXPERIENCE.

Includes China plates, Linen napkins and Flatware.

$429
per order unless otherwise indicated.
Designed to service 8 Guests.
No Substitutions.



Canadian Mixed Grill
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
Served with Grilled Asparagus
Yukon Gold Mash Potato
Red Wine Au Jus
(475cals per 3oz)
Gluten Friendly

Herb & Dijon Marinated Lamb Rack
Served with Potato Dauphinoise
Seasonal Vegetables
Mint Au Jus
(522cals per 3oz)
Gluten Friendly

Grass Fed Beef Tenderloin Steaks
Served With Garlic Mash Potato
Seasonal Vegetables
Red Wine Au Jus
(552cals per 3oz)
Gluten Friendly

Forest Mushroom Ravioli $259
Tossed in a Truffled Cream Sauce
Garden Peas, Asparagus & Fresh Herbs
(645cals per 3oz)
Vegetarian

NEW **Lobster Ravioli** $290
Caviar Cream Sauce,
Blistered Heirloom Tomato,
Grilled Asparagus Tips
(270cals per cup)
Contains Shellfish

Canadian Atlantic Salmon
Served with Citrus Salsa
Candied Sweet Potato
Baby Spinach
(380cals per 4oz. serving)
Gluten Friendly, Dairy Free

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Gabriel Est. 1977 PIZZA

PROUD PARTNER

12 Slices per pizza

60 MINS **DELIVERY BEGINS 60 MINUTES PRIOR TO EVENT OF FIRST PERIOD FOR HOCKEY GAMES**

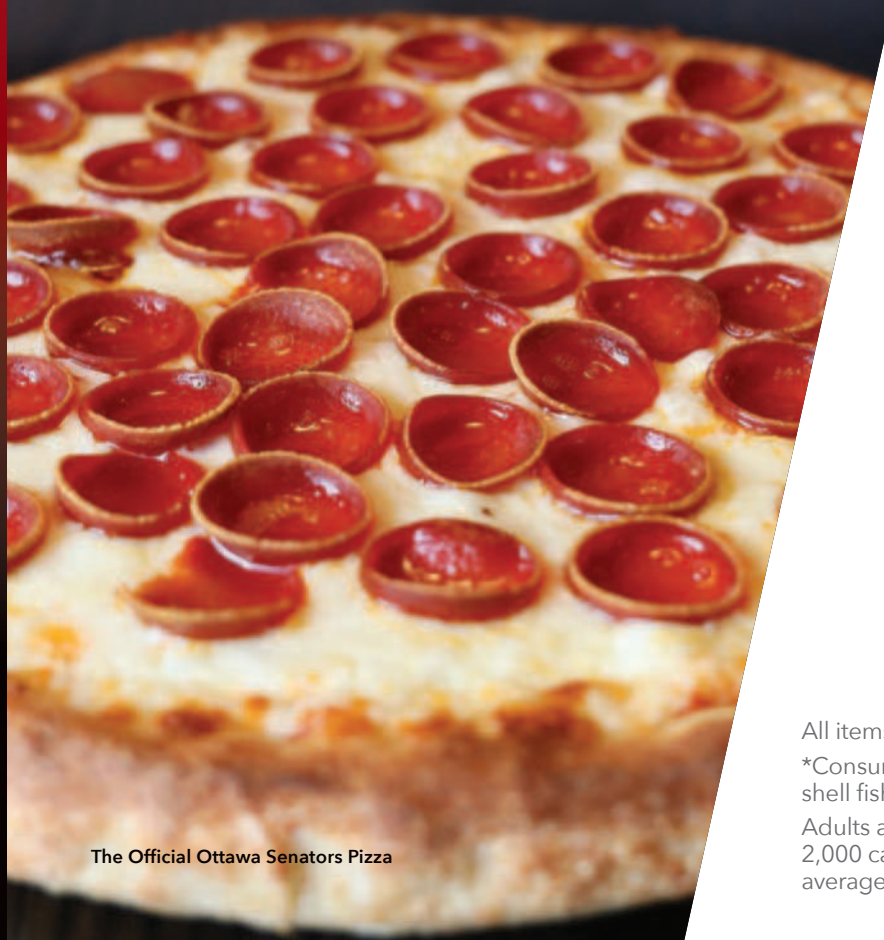
PIZZAS ARE MADE FRESH AND BAKED ONSITE

Cheese $55
Mozzarella, Pizza Sauce (360-500cals per slice)
Vegetarian

Combination $69
Green Peppers, Mozzarella, Mushrooms, Pepperoni, Pizza Sauce (410-570cals per slice)
Contains Pork

The Official Ottawa Senators Pizza $69
Gabriel Pizza's Traditional Pepperoni, Double Cheese, Dry-cured Toasted Cup & Crisp Pepperoni (420-580cals per slice)
Contains Pork

NEW **Sweet Heat Pizza** $69
Gabriel Pizza's Traditional Pepperoni, Double Cheese, Dry-cured Toasted Cup & Crisp Pepperoni, Pickled Jalapeño, Sweet Honey (420-580cals per slice)
Contains Pork



The Official Ottawa Senators Pizza

JUNIOR FAN CLUB PACKAGE

$34
Individually portioned kid's meal

60 MINS **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)
> Assorted Candy Bag
> Crayons + Colouring Sheets

SERVED IN A SENS SOUVENIR PUCK BOWL! - YOURS TO KEEP AND TAKE HOME!



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SWEET ENDINGS



Designed to service 8 Guests.
No Substitutions.

2ND PERIOD FOR HOCKEY GAMES AND DURING FINAL INTERMISSION BEFORE MAIN ACTS FOR OTHER EVENTS

Senators Signature Chocolate Puck $138
Dark Chocolate Mousse,
Raspberry Jelly,
Chocolate Shortbread Cookie,
Chocolate Senators Logo
(676cals per)
SERVED IN OTTAWA SENATORS SOUVENIR MINI PUCKS - YOURS TO KEEP AND TAKE HOME!

Pastry Chef's 'Boules de Neige' $92
House Made Beignets with
Maple Vanilla Sauce,
Hand Crafted Cream Puffs
with Salted Caramel
Covered in 'Snow' (115cals per beignet or one cream puff)
Vegetarian

The Cookie Jar $73
Sixteen of our most popular Crave Worthy Chocolate Chunk Cookies
(260-380cals per cookie)
Vegetarian
Individually packaged Gluten Friendly Cookies available with advanced notice.

NEW **Chocolate Bark & Sugar Bush Cheesecake Cookies $121**
House Made Milk, Dark and White Chocolate Bark, Topped with Dried Fruits and Nuts
Our Signature Sugar Bush Cheesecake Cookies
(289cal per cookie)
Vegetarian, Contains Nuts, Dried Fruits



SIGNATURE "Sugarbush – Cabane à sucre" Cheesecake $118
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 $88
Dark Chocolate Brownies,
Strawberries (274cals per 2oz)
Vegan, Gluten Friendly

Häagen-Dazs Ice Cream Bars
Individual $9.45
Platter (8) $75.60
(270cals per bar)
Vegetarian, Contains Nuts

NEW **Chef's Warm S'mores Jumbo Cookie $79**
Served in a Cast Iron and cut into 8 slices
Baked in House Jumbo S'mores Cookie with Toasted Marshmallow, Graham Cracker, Milk Chocolate Chunks & Dark Chocolate Sauce
(328cals per slice)
Vegetarian



Chef's Warm S'mores Jumbo Cookie

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 $135++
Designed to service 8 guests
Chocolate or Vanilla (290-390cals per slice)
Vegetarian

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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

Hola Margarita! *Images may not be exactly as shown*

SIGNATURE COCKTAIL PACKAGES

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



VODKA + RED BULL $252

One 750ml bottle of House Vodka

paired with 8 cans of
Red Bull Energy Drink

GIN + RED BULL $252

One 750ml bottle of Dunrobin Artisanal Gin

paired with 8 cans of
Red Bull Peach Edition

THE CLASSIC CAESAR $285

One 750ml bottle of House 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! $349

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 $89

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

ADD **750ml Baileys $160**

ADD **750ml Jameson Irish Whisky $192**



DIY MIMOSA $245

Two bottles of Zonin Cuvée 1821 Prosecco Brut DOC, *Italy* 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!



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 cals	$6.99
Dr. Pepper Zero	591ml	0 cals	$6.99
Canada Dry Ginger Ale	591ml	210 cals	$6.99
Orange Crush	591ml	270 cals	$6.99
Coke	500ml	150 cals	$6.99
Diet Coke	500ml	0 cals	$6.99
Sprite	500ml	192 cals	$6.99
Dasani	591ml	0 cals	$5.55
smartwater	591ml	0 cals	$7.95

These items are available upon request.

Beverages

Nestea Iced Tea	437ml	160 cals	$6.99
Apple Juice	300ml	130 cals	$7.39
Orange Juice	300ml	130 cals	$7.39
Sparkling Water	500ml	0 cals	$8.99
Sparkling Water	1L	0 cals	$12.69
Club Soda	355ml	0 cals	$4.09
Tonic Water	355ml	130 cals	$4.09



Proud Partner

Red Bull Energy Drink	250ml	110 cals	$8.45
Red Bull Sugarfree	250ml	10 cals	$8.45
Red Bull Peach Edition	250ml	110 cals	$8.45

Cwench Hydration Sports Drink

Cwench Tropical Flow	$8.35
Cwench Blue Raspberry	$8.35
Cwench Powerplay Punch	$8.35

Coffee & Tea Pods

Assorted each	0 cals	$4.29

Proud Partners

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BEER / CIDER / COOLERS

ALL SINGLE SERVE BEVERAGES
are charged individually on consumption.

These items will be pre-stocked in your suite.

Proud Partner



Domestic

Coors Light	473ml	137 cals	$14.25
Molson Canadian	473ml	143 cals	$14.25
Miller Lite	473ml	130 cals	$14.25

Premium

Creemore Lager	473ml	174 cals	$15.65
Blue Moon	473ml	168 cals	$14.69

International

Heineken	500ml	206 cals	$15.79
Heineken Silver	500ml	126 cals	$15.79

Cider

Strongbow Cider	500ml	175 cals	$15.39

Coolers

Mott's Original Caesar	458ml	170 cals	$14.89
Twisted Tea	473ml	194 cals	$14.89
Simply Spiked Lemonade	355ml	150 cals	$14.89
Coors Seltzer Slushie Assorted Flavours	473ml	130 cals	$14.89
Vizzy Hard Seltzer	473ml	140 cals	$14.89

These items are available upon request.

Premium

Coors Original	473ml	147 cals	$14.69
Rickard's Red	473ml	160 cals	$15.65

International

Sol	473ml	206 cals	$14.69
Birra Morretti	500ml	185 cals	$15.79
Madrí Excepcional	473ml	152 cals	$15.79

Coolers

Mott's Extra Spicy	458ml	170 cals	$14.89
Mott's Pickled Bean	458ml	170 cals	$14.89

Zero Proof

Atypique Mojito or Gin & Tonic	355ml	60 cals	$11.39
Coors Edge 0.5%ABV	473ml	45 cals	$11.39
Heineken 0.0	330ml	69 cals	$11.39



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.

PELLER ESTATES

Proud Partner

Each of the wines in our portfolio have been chosen to complement the diverse flavours and ingredients in our 2026-2027 menus. We hope you enjoy our selections highlighting Peller Estates wines from the *Niagara Region,* in *Ontario.*



WINE SELECTIONS

White Wine

CHARDONNAY
- ★ **Peller Family Reserve** $63
- **Trius Distinction Barrel Fermented** $71
- **Thirty Bench Winemakers** $74

SAUVIGNON BLANC
- **Trius Select** $65
- **Trius Distinction** $71
- **Babich Marlborough**, *New Zealand* $86

CORTESE
- **Banfi Principessa Gavia Gavi DOCG**, *Italy* $74

PINOT GRIGIO
- **Zonin Light & Fruity**, *Italy* $53
- **Peller Private Reserve** $85

REISLING
- **Thirty Bench Winemakers** $79
- **Thirty Bench Small Lot Wood Post** $109

Sparkling

- **Peller Family Reserve** Secco Bubbles $54
- **Peller Family Reserve** Rosé Bubbles $54
- **Zonin Cuvée 1821** Prosecco Brut DOC, *Italy* $76
- **Trius** Rosé $72
- **Trius** Brut $105
- **Trius** Brut Rosé $105

Red Wine

MERLOT
- ★ **Peller Family Reserve** $63

CABERNET MERLOT
- **Wayne Gretzky Estates** $64

CABERNET FRANC
- **Trius** $65
- **Peller Private Reserve** $109

MALBEC
- **Domaine Bousquet,** *Argentina* *Organic* $74

CABERNET SAUVIGNON
- **Trius Select** $63
- **Angus The Bull,** *Australia* $78
- **Domaine Bousquet,** *Argentina* *Organic* $66

PINOT NOIR
- **Peller Private Reserve** $109

SHIRAZ CABERNET
- **Wayne Gretzky Estates Signature Series** $115

SANGIOVESE
- **Banfi Brunello di Montalcino DOCG,** *Italy* $225

Better For You

LOW CALORIE & LOW ALCOHOL
- **Laylow** Pinot Grigio $49
- **Laylow** Rosé $49
- **Laylow** Cabernet Sauvignon $49

Convenience Packages

200ML SINGLE-SERVE PET BOTTLES
- **Honest Lot** Sauvignon Blanc $13.99
- **Honest Lot** Cabernet Sauvignon $13.99

★ **PRESTOCKED IN THE SUITE**

Our complete Wine Cellar and dealcoholized selections are 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	$209
Casamigos Reposado	$242

Vodka

Wayne Gretzky Estates No.99 Ice Storm	$160
Grey Goose	$242

Whisky

Wayne Gretzky Estates No.99 Canadian Whisky	$160
Crown Royal	$185
Jameson	$192
Dunrobin Canadian Whisky	$185

Rum

Bacardi White	$160
Havana Club Añejo Reserve	$185
Lamb's Spiced Rum	$160

Gin

Dunrobin Artisanal	$160
Dunrobin Earl Grey	$185

Scotch

Johnnie Walker Red Label	$160*
Glenfiddich 12 Year	$229*
The Glenlivet 12 Year	$239*
Oban 14 Year	$629*
Lagavulin 16 Year	$649*

**These Items are available by preorder only*

Liqueurs

Baileys	$160

Proud Partners

CASAMIGOS DUNROBIN



CHOOSE YOUR MIX

$40 each

Designed to serve 8 guests.

All mixes are served in our Sens Souvenir Kangaroo Carafe.

- **Orange Juice**
- **Cranberry Juice**
- **Grapefruit Juice**
- **Pineapple Juice**
- **Mott's Clamato Juice**
- **Margarita Mix**

YOURS TO KEEP AND BRING HOME!



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

All suite holders will be placing their orders through the fully integrated ONLINE ordering system, *tapin2*.

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 required.

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**

ASSISTANT

Laura Zandbelt

613.599.0230 ext. **5013**

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**
- **DEBIT** (on event day in suite)

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 Charge, 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 or ext. 5013
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**

ASSISTANT
Laura Zandbelt
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