

 CANADIAN TIRE CENTRE

PREMIUM SUITES

MENU

◆ — 2023-24 SEASON — ◆

PREMIUM SUITES

WELCOME TO CANADIAN TIRE CENTRE



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

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

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

We value your feedback, so please do not hesitate to contact us directly with any comments that you would like to share. On behalf of our entire team, we are excited to welcome you to an exciting year of thrilling hockey, tangible experiences and making memories with friends and family.

Go Sens Go!



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MEET OUR EXECUTIVE CHEF



EXECUTIVE CHEF JOHN A. MITCHELL

CANADIAN TIRE CENTRE | HOME OF THE OTTAWA SENATORS

Executive Chef John A. Mitchell is excited to continue showcasing his culinary experience and share his passion for food this season at Canadian Tire Centre. He is inspired and focused on developing a strong Culinary Team that creates innovative menus, highlighting the distinct cultures and history of the Ottawa Valley and Outaouais Region.

Chef John started his culinary career and journey over twenty-five years ago working in top restaurants in Toronto while attending George Brown College. John also studied with the International Culinary Institute of Foreigners (ICIF) which took him to Italy, France, and the Netherlands. During his travels he cooked alongside, and learned valuable skills, from distinguished local Chefs.

Upon his return to North America, John began working at the Park Hyatt (Toronto) before moving along to the Park Hyatt (Chicago). Chef John eventually worked his way to Chef de Cuisine at the Park Hyatt Resort and Casino in Aruba. Chef John returned to the USA, working at the Grand Hyatt in Dallas prior to returning home to Canada, as Executive Chef at the Intercontinental Hotel and Spa in downtown Toronto.

Chef John's ardent desire to present fresh and unique menus took him from hotels into the world of corporate business dining, at RBC Bank, before becoming Executive Sous Chef at Rogers Centre for Aramark and the Toronto Blue Jays. Working with a dynamic Culinary Team for three seasons, and serving one million plus fans, John earned his place as Executive Chef in the Sports and Entertainment business with Aramark, and is now leading the Culinary Team at the Canadian Tire Centre.



PREMIUM SUITES

COMMITTED TO THE ENVIRONMENT



ARAMARK CONTINUES ITS COMMITMENT TO THE ENVIRONMENT AT CANADIAN TIRE CENTRE.



Aramark is pleased to continue providing stylish and unique renewable small wares to complement your suite catering.

We are proud to feature a unique white 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 dishwasher safe (home-top shelf) or 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.



BPA-free, recycled PET Polymer

DIETARY INDEX

Avoiding gluten in your diet?



Many of our recipes contain ingredients with no wheat, barley or rye – the grains that are the main source of gluten in our diets.

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.

VEGETARIAN

Artisan Cheese Board
Duo of Beignets
Baby Kale & Romaine Caesar Salad (no bacon)
Bushel of Fresh Popped Bottomless Popcorn
Cauliflower Bites
Cheese Pizza
Crave Worthy Cookie Jar
Double Chocolate Brownies
Farmer's Crispy Vegetable Basket
Farmer's Market Crudit  + Dip
Creamy Four Cheese Baked Mac N' Cheese
Heirloom Caprese Salad
Homemade Kettle Chips + Dip
Lemon Meringue Parfait
Lonestar Chips + Salsa + Queso
Mezze Hummus Platter
Mother Earth's Street Tacos
Potato & Cheese Perogies
Roasted Portabella & Cremini
Mushroom Ravioli
Seasonal Sliced Fruit Platter
Vegetarian Samosas
Vegetarian Sushi Platter and Classic Rolls

DAIRY FREE

Assorted Sushi Platter
Colossal Shrimp
Farmer's Market Crudit  (no dip)
Homemade Kettle Chips (no dip)
Jumbo Shrimp Cocktail
Lonestar Chips + Salsa (no Queso)
Mother Earth's Street Tacos
Seasonal Sliced Fruit Platter
Vegetarian Sushi Platter and Classic Rolls

GLUTEN FRIENDLY



Artisan Cheese Board (no bread)
Assorted Sushi Platter
Baby Kale Caesar Salad (no croutons)
Bone-In Crispy Chicken Wings
Bushel of Fresh Popped Bottomless Popcorn
Charcuterie Board (no pretzel sticks)
Chilled Canadian Beef Carpaccio (no bread)
Colossal Shrimp
Double Chocolate Brownies
Farmer's Market Crudit  + Dip
Heirloom Caprese Salad
Homemade Kettle Chips + Dip
Jumbo Shrimp Cocktail
Lonestar Chips + Salsa + Queso
Mezze Hummus Platter (no pita)
Northern Garden Salad
Rancher's Grilled Steak Salad
Seasonal Sliced Fruit Platter

VEGAN

Double Chocolate Brownies
Farmer's Market Crudit  (no dip)
Homemade Kettle Chips (no dip)
Lonestar Chips + Salsa (no Queso)
Mezze Hummus Platter
Mother Earth's Street Tacos
Northern Garden Salad
Seasonal Sliced Fruit Platter
Vegetarian Sushi Platter and Classic Rolls
Vegan Sushi Platter

VEGAN WINES

Pinot Grigio, Santa Margherita, Valdadige, Italy
Malbec, Trapiche Reserve, Mendoza, Argentina

CONTAIN NUTS

The following menu items contain nuts or may contain nuts

Duo of Beignets
Crave Worthy Cookie Jar
Double Chocolate Brownies
H agen-Dazs Bars
Mother Earth's Street Tacos (Tahini/Sesame)
Northern Garden Salad
Special Occasion Cake
Vegetarian Sushi Platter and Classic Rolls

SHELLFISH

Assorted Sushi Platter
Canadian Shellfish Boil
Crab Cake Sliders
Colossal Shrimp
Jumbo Shrimp Cocktail

* Please note, **CANADIAN TIRE CENTRE is not a nut-free facility and we cannot guarantee the presence of cross-contamination.**

However our staff take extra care when preparing foods to avoid potential risks as much as possible.

***This guide is intended to be used as a reference only.** Please speak to a Premium Services Manager when placing your order or to a Supervisor on Event Day should you have any questions.

PREMIUM SUITES

SEPTEMBER 2023

SUN	MON	TUES	WED	THUR	FRI	SAT
24 PRESEASON TOR 20	25	26	27	28	29 PRESEASON WIN 26	30

OCTOBER 2023

SUN	MON	TUES	WED	THUR	FRI	SAT
1	2	3	4	5	6	7 PRESEASON MTL 4
8	9	10	11	12	13	14 HOME OPENER PHI 11
15 TBL 11	16	17	18 WSH 13	19	20	21 DET 18
22	23	24 BUF 19	25	26	27	28
29	30	31				

NOVEMBER 2023

SUN	MON	TUES	WED	THUR	FRI	SAT
			1	2 LAK	3	4 TBL 1
5	6	7	8	9 VAN 6	10	11 CGY 8
12	13	14	15	16	17	18
19	20	21	22	23	24 NYI 21	25
26	27 FLA 22	28	29	30		

DECEMBER 2023

SUN	MON	TUES	WED	THUR	FRI	SAT
					1	2 SEA 29
3	4	5 NYR 30	6	7 TOR 4	8	9
10	11	12 CAR 7	13	14	15	16
17	18	19	20	21	22	23 PIT 20
24	25	26	27	28	29 NJD 22	30
31 BUF 27						

JANUARY 2024

SUN	MON	TUES	WED	THUR	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11	12	13 SJS 10
14	15	16 CLR 11	17	18 MON 15	19	20 WIN 17
21	22	23	24	25 BOS 22	26	27 NYR 24
28	29 NSH 24	30	31			

FEBRUARY 2024

SUN	MON	TUES	WED	THUR	FRI	SAT
				1	2	3
4	5	6	7	8	9	10 TOR 7
11	12	13 CBJ 8	14	15 ANA 12	16	17
18	19	20	21	22 DAL 16	23	24 VEG 21
25	26	27	28	29		

MARCH 2024

SUN	MON	TUES	WED	THUR	FRI	SAT
					1 ARI 27	2
3	4	5	6	7	8	9
10	11	12 PIT 7	13	14	15	16
17 CAR 13	18	19	20	21 STL 18	22	23
24 EDM 20	25	26	27	28 CHI 25	29	30
31						

APRIL 2024

SUN	MON	TUES	WED	THUR	FRI	SAT
	1	2	3	4 FLA 28	5	6 NJD 3
7	8	9	10	11	12	13 MON 10

HOCKEY SCHEDULE + ADVANCED MENU ORDERING

72 Business Hour Cut Off Dates

GAME DATE — 20
NHL TEAM ABBREVIATIONS — TEAM
72 HR CUT OFF DATE — 14

A black and white photograph of a hockey arena. In the foreground, a hockey player wearing jersey number 31 is seen from behind, standing on the ice. The arena's seating is visible in the background, and a scoreboard hangs from the ceiling. The text "SUITE PACKAGES" is overlaid in the center.

SUITE PACKAGES

SUITE PACKAGES

THE CROWD FAVOURITE \$500 | SERVES UP TO 12 GUESTS

COMPLETE CATERED
FOOD PACKAGES
DESIGNED TO SERVE
YOUR SUITE GUESTS.

NO SUBSTITUTIONS

“BUSHEL” OF FRESH POPPED BOTTOMLESS POPCORN

Served with mini branded SENS popcorn bags
(280 Cals per 2oz serving)
Vegetarian, Gluten Friendly

NORTHERN GARDEN SALAD

Poached Apple, Dried Cranberries, Celery, Red Onion,
Cashews, Garden Greens, Maple Lemon Dressing
(243 Cals per 137g)
Vegan, Gluten Friendly, Contain Nuts

CRISPY CHICKEN TENDERS

Four Pounds, served in a Bucket (510 Cals per 9oz serving)

WAGYU BEEF ARENA HOT DOGS (12 pieces)

HANDCRAFTED BY CHEF JOHN MITCHELL

Soft Brioche Bun, Sautéed Peppers & Onions, Beef Chili,
Sauerkraut, Pickles, Shredded Cheese with Ketchup,
Mustard, & Relish available in your suite
(200 Cals per 1.5oz serving)

CRAVE WORTHY COOKIE JAR

Our Most Popular Chocolate Chunk Cookies
(260 – 380 Cals per cookie)
Vegetarian



WINE PAIRING RECOMMENDATIONS

CABERNET SAUVIGNON, TARAPACÁ RESERVA \$55

Central Valley, Chile

PINOT GRIGIO, SANTA MARGHERITA \$80

Valdadige, Italy
Vegan

ENHANCEMENTS TO YOUR PACKAGE

FARMER'S MARKET CRUDITÉ \$85

Harvest Carrots, “Watermelon”
Radishes, Sweet Bell Peppers,
Cherry Tomatoes, Broccoli,
Cauliflower, Celery, with
Creamy Avocado & Poblano Dip
(240 Cals per 5oz serving)
*Vegetarian, Gluten Friendly,
Vegan without Dip*

GABRIEL PIZZA

Various Pricing

Fresh Made and Baked Onsite
Cut into 12 slices
All pizzas are listed on page 19

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

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 PACKAGES

GAME TIME \$849 | SERVES UP TO 12 GUESTS

COMPLETE CATERED
FOOD PACKAGES
DESIGNED TO SERVE
YOUR SUITE GUESTS.

NO SUBSTITUTIONS

HOMECOOKED KETTLE CHIPS + DIP

Sea Salt, Roasted Garlic Aioli Dip
(60 Cals per 2oz dip)
(320 Cals per 2oz serving)
*Vegetarian, Gluten Friendly,
Vegan and Dairy Free with No Dip*

Guacamole Add on \$15 per bowl
(183 Cals per 3.5oz serving)

A "BUSHEL" OF FRESH POPPED BOTTOMLESS POPCORN

Served with mini branded
SENS popcorn bags
(280 Cals per 2oz serving)
Vegetarian, Gluten Friendly

FARMER'S MARKET CRUDITÉ

Harvest Carrots, "Watermelon"
Radishes, Sweet Bell Peppers,
Cherry Tomatoes, Broccoli,
Cauliflower, Celery, with Creamy
Avocado & Poblano Dip
(240 Cals per 5oz serving)
*Vegetarian, Gluten Friendly,
Vegan with No Dip*

MEZZE HUMMUS PLATTER

Hummus, Tabbouleh, Marinated
Chickpea, Cucumber, Yellow Squash,
Grilled Pita (380 Cals per 4oz serving)
Vegetarian, Gluten Friendly with No Pita



CRISPY CHICKEN TENDERS

Four Pounds served in a Sens Bucket
(510 Cals per 9oz serving)
Plain + Crispy, Plum Sauce
(30 Cals per .5oz serving)

BONE-IN CRISPY CHICKEN WINGS

Five Pounds served in a Bucket
(590 Cals per 11oz serving)
Choice of: Frank's Redhot Sauce
or Smoky BBQ Sauce
Dip: Ranch Dip
(60 Cals per .5oz serving)
Gluten Friendly

"PILED HIGH" TRADITIONAL DELI SANDWICH

Three Pounds of Fresh Shaved Turkey,
Salami, Black Forest Ham, Lettuce,
Tomato, Red Onion, Provolone, Maple
Aioli (470 Cals per 8oz serving)
Contains Pork

SEASONAL SLICED FRUIT PLATTER

Pineapple, Honeydew, Cantaloupe,
Watermelon, Grapes, Strawberries,
Oranges (55 Cals per 4oz serving)
*Vegetarian, Vegan, Gluten Friendly,
Dairy Free*

CRAVE WORTHY COOKIE JAR

Our Most Popular Chocolate Chunk
Cookies (260 - 380 Cals per cookie)
Vegetarian

WINE PAIRING RECOMMENDATIONS

PINOT NOIR, BREAD & BUTTER \$69
California, USA

SAUVIGNON BLANC,
TARAPACÁ RESERVA \$55
Central Valley, Chile

ENHANCEMENTS TO YOUR PACKAGE

BABY KALE & ROMAINE CAESAR SALAD \$95

Crisp Romaine Lettuce, Baby Kale,
Shaved Parmesan, Croutons, Lemon,
Creamy Caesar Dressing,
Bacon Bits on the Side
(255 Cals per 4oz serving)
*Vegetarian with No Bacon
Gluten Friendly with No Croutons
Contains Pork*

WAGYU BEEF ARENA HOT DOGS (8 pieces) \$125

**HANDCRAFTED BY
CHEF JOHN MITCHELL**
Soft Brioche Bun, Sautéed Peppers
& Onions, Beef Chili, Sauerkraut,
Pickles, Shredded Cheese with
Ketchup, Mustard, & Relish
available in your suite
(200 Cals per 1.5oz serving)

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SUITE PACKAGES

NORTH MEETS SOUTH \$940 | SERVES UP TO 12 GUESTS

COMPLETE CATERED
FOOD PACKAGES
DESIGNED TO SERVE
YOUR SUITE GUESTS.

NO SUBSTITUTIONS

A "BUSHEL" OF FRESH POPPED BOTTOMLESS POPCORN

Served with mini branded SENS popcorn bags
(280 Cals per 2oz serving)
Vegetarian, Gluten Friendly

BBQ BABY BACK PORK RIBS

Six Whole Racks, Handcrafted Niagara Peach BBQ Sauce
(254 Cals per 2 ribs)

BUCKET OF CRISPY SOUTHERN CHICKEN

Frank's Redhot Sauce (380 Cals per 1 piece)

CREAMY COLESLAW (174 Cals per 1 cup)

HOUSE BAKED CORN BREAD LOAF (173 Cals per 65g)

BAKED BEANS (240 Cals per 1 cup)

CREAMY FOUR CHEESE BAKED MAC N' CHEESE

Mozzarella, Provolone, Spiced Havarti,
Cheddar Cheese, Toasted Breadcrumbs
(247 Cals per 4oz serving)
Vegetarian

JUMBO SHRIMP COCKTAIL

32 Pieces
Chardonnay Poached Shrimp, Bloody Caesar Inspired
Cocktail Sauce, Lemon (195 Cals per 8oz serving)
Gluten Friendly, Dairy Free, Shellfish



SEASONAL SLICED FRUIT PLATTER

Pineapple, Honeydew, Cantaloupe, Watermelon,
Grapes, Strawberries, Oranges
(55 Cals per 4oz serving)
Vegetarian, Vegan, Gluten Friendly, Dairy Free

DUO OF BEIGNETS

Caramel and Chocolate, Chocolate dipping sauce
(115 Cals per each beignet)
Vegetarian

WINE PAIRING RECOMMENDATIONS

SHIRAZ, PETER LEHMANN THE BAROSSAN \$78

Barossa Valley, Australia

CHARDONNAY, BREAD & BUTTER \$69

California, USA

ENHANCEMENTS TO YOUR PACKAGE

CHILLED CANADIAN BEEF CARPACCIO \$115

Peppercorn Seared Beef Tenderloin,
Truffle Oil, Arugula,
Shaved Parmesan Cheese
Toasted Demi Baguette
(225 Cals per 4oz serving)
Gluten Friendly without Bread

NORTHERN GARDEN SALAD \$95 HANDCRAFTED BY CHEF JOHN MITCHELL

Poached Apple, Dried Cranberries,
Celery, Red Onion, Cashews,
Garden Greens,
Maple Lemon Dressing
(243 Cals per 137g)
Vegan, Gluten Friendly, Contain Nuts

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SUITE PACKAGES

SURF N' TURF \$1,350 | SERVES UP TO 12 GUESTS

COMPLETE CATERED
FOOD PACKAGES
DESIGNED TO SERVE
YOUR SUITE GUESTS.

NO SUBSTITUTIONS

A "BUSHEL" OF FRESH POPPED BOTTOMLESS POPCORN

Served with mini branded SENS
popcorn bags (280 Cals per 2oz serving)
Vegetarian, Gluten Friendly

FARMER'S MARKET CRUDITÉ

Harvest Carrots, "Watermelon"
Radishes, Sweet Bell Peppers, Cherry
Tomatoes, Broccoli, Cauliflower, Celery,
with Creamy Avocado & Poblano Dip
(240 Cals per 5oz serving)
*Vegetarian, Gluten Friendly,
Vegan with No Dip*

COLOSSAL SHRIMP

Chardonnay Poached Shrimp, Citrus,
Bloody Caesar Inspired Cocktail Sauce
(65 Cals per shrimp)
Gluten Friendly, Dairy Free, Shellfish

ARTISAN CHEESE BOARD

La Sauvagine, Lady Laurier,
Roasted Red Pepper Goat Cheese,
Bella Lodi, Mature Cheddar Cheese,
Wensleydale Cheese with Cranberries,
Fig Jam, Dried Fruit, Grapes, Toasted
Demi Baguette
(200 Cals per 3oz serving)
Vegetarian, Gluten Friendly without Bread

HEIRLOOM CAPRESE SALAD

Burrata Cheese, Heirloom Tomato,
Fresh Basil, Aged Balsamic Reduction,
Extra Virgin Olive Oil
(116 Cals per cup)
Vegetarian, Gluten Friendly

ROASTED PORTABELLA & CREMINI MUSHROOM RAVIOLI

Mozzarella, Parmesan, Herbs
(30 Cals per ravioli)
Vegetarian

LEMON MERINGUE PARFAIT

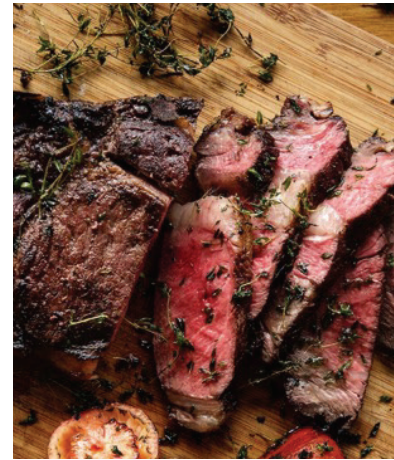
Pound cake with Lemon Curd &
Berries, Toasted Meringue
(285 Cals per parfait)

CRAVE WORTHY COOKIE JAR

Our Most Popular
Chocolate Chunk Cookies
(260 - 380 Cals per cookie)
Vegetarian

SEASONAL SLICED FRUIT PLATTER

Pineapple, Honeydew, Cantaloupe,
Watermelon, Grapes, Strawberries,
Oranges (55 Cals per 4oz serving)
Vegetarian, Vegan, Gluten Friendly, Dairy Free



CHOICE OF:

2 / 50 oz. GRILLED TOMAHAWK RIB EYE

Sea Salt & Black Pepper Crusted
Served with Herbed Butter,
Glazed Seasonal Vegetables,
Potato Gratin
(290 Cals per 4oz serving)

OR

RACK OF LAMB

Served with Red Wine Reduction,
Potato Dauphinoise, Herbed Butter,
Glazed Seasonal Vegetables,
Artisan Buns, Butter, and Olive Oil
(359 Cals per 100g)

ENHANCEMENTS TO YOUR PACKAGE

CRAB CAKE SLIDERS \$125

Spicy Aioli, Housemade Coleslaw,
Smoked Bacon, Potato Bun
(460 Cals per slider)

ASSORTED SUSHI PLATTER \$182

32 Pieces
Soy Sauce, Wasabi, Pickled Ginger
Gluten Friendly, Dairy Free, Shellfish

TO COMPLETE YOUR DINING EXPERIENCE

you may wish to consider
adding a Private Suite Attendant.
This would be an additional
charge of \$200.

WINE PAIRING RECOMMENDATIONS

BRUNELLO DI MONTALCINO, CASTELGIOCONDO, FRESCOBALDI \$169

Tuscany, Italy

CABERNET SAUVIGNON, JOEL GOTT 815 \$80

California, USA

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SUITE PACKAGES

HELLO OTTAWA! \$600 | SERVES UP TO 12 GUESTS

COMPLETE CATERED
FOOD PACKAGES
DESIGNED TO SERVE
YOUR SUITE GUESTS.

NO SUBSTITUTIONS

CREATED TO COMPLEMENT YOUR MIDDAY HOCKEY EXPERIENCE



FRESHLY BAKED ASSORTED PASTRIES

Croissants, Breakfast Breads,
Fruit Danishes
(406 Cal per serving)

VEGETABLE FRITTATA

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

BREAKFAST SAUSAGE

(288 Cal per serving)

DOUBLE SMOKED BACON

(102 Cal per slice)

FRIED PORK BELLY

(138 Cal per slice)

SEASONAL ROASTED POTATO

Lemon & Thyme (80 Cal per 1 cup)

BYO AVOCADO TOAST

Smashed Avocado, Sliced Milk Bread,
Radishes & Arugula
(189 Cal per slice of toast)

HOUSE GRANOLA YOGURT PARFAIT

Greek Yogurt, Fresh Berries, Honey,
House Granola
(240 Cal per serving)

SMOKED SALMON PLATTER

Capers, Red Onion, Parsley, Mini
Bagels, Cream Cheese
(450 Cal per ½ bagel)

SUGAR WAFFLES

Blueberry Compote, Vanilla Chantilly,
Local Maple Syrup
(220 Cal per waffle)

ADD ON

GRILLED FLAT IRON STEAK \$105

Blistered Tomato, Bearnaise Sauce
(190 Cal per 3oz)

WINE PAIRING RECOMMENDATIONS

PROSECCO, FOLONARI \$69

Veneto, Italy

OR

MIMOSA PACKAGE \$249

Two Bottles of Folonari Prosecco,
One Bottle each of Orange +
Cranberry Juice, Fruit Garnish

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À LA CARTE

À LA CARTE

SNACKS

EACH IS DESIGNED TO SERVE 8 GUESTS

DELIVERED TO SUITE
60 MINUTES BEFORE
PUCK DROP

A "BUSHEL" OF FRESH POPPED BOTTOMLESS POPCORN \$55

Served with mini branded SENS popcorn bags
(280 Cals per 2oz serving)
Vegetarian, Gluten Friendly



THE SUITE SAMPLER \$65

3 Bags of Each
Mondoux Sweet Sixteen Assorted Candies, Doritos, Veggie Straws, Terra Chips
(Avg of 130 Cals per 40g)

LONESTAR CHIPS + SALSA + QUESO \$75

(350 Cals per serving)
Vegetarian, Gluten Friendly, Dairy Free, Vegan without Queso

HOMECOOKED KETTLE CHIPS + DIP \$68

Sea Salt, Roasted Garlic Aioli Dip (60 Cals per 2oz dip)
(320 Cals per 2oz serving)
Vegetarian, Gluten Friendly, Vegan and Dairy Free with No Dip

Guacamole Add on \$15 per bowl
(183 Cals per 3.5oz serving)



BAVARIAN PRETZEL BOARD \$90

Savory and Sweet Soft Baked Pretzel, Chocolate Dipped Pretzel, Beef Jerky,
Carrot & Celery, Queso Dip, Maple Mustard Spread
(110 Cal per 1oz)



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À LA CARTE

CHILLED PLATTERS

EACH IS DESIGNED TO SERVE 8 GUESTS

DELIVERED TO SUITE
60 MINUTES BEFORE
PUCK DROP

JUMBO SHRIMP COCKTAIL \$115

32 Pieces

Chardonnay Poached Shrimp, Lemon, Bloody Caesar Inspired Cocktail Sauce
(195 Cals per 8oz serving)

Gluten Friendly, Dairy Free, Shellfish

FARMER'S MARKET CRUDITÉ \$85

Harvest Carrots, "Watermelon" Radishes, Sweet Bell Peppers, Cherry Tomatoes,
Broccoli, Cauliflower, Celery, with Creamy Avocado & Poblano Dip
(240 Cals per 5oz serving)

Vegetarian, Gluten Friendly, Vegan with No Dip

CHILLED CANADIAN BEEF CARPACCIO \$115

Peppercorn Seared Beef Tenderloin, Truffle Oil, Arugula,
Shaved Parmesan Cheese, Toasted Demi Baguette
(225 Cals per 4oz serving)

Gluten Friendly without Bread



ARTISAN CHEESE BOARD \$119

LA SAUVAGINE Soft Ripened Cheese, Cow's Milk

LADY LAURIER Triple Cream Brie, Cow's Milk

ROASTED RED PEPPER INFUSED GOAT CHEESE

BELLA LODI Italian Cheese, also known as Black Parmesan, Cow's Milk

MATURE CHEDDAR CHEESE Creamy & Buttery English Cheese, Sheep's Milk

WENSLEYDALE CHEESE WITH CRANBERRIES

Soft & Crumble English Cheese, Sheep's Milk

Fig Jam, Dried Fruit, Grapes, Toasted Demi Baguette

(200 Cals per 3oz serving)

Vegetarian, Gluten Friendly without Bread



CHARCUTERIE BOARD \$125

Prosciutto, Chorizo Sausage, Italian Calabrese, Genoa Salami, Grainy Mustard,
Gherkins, Pepperoncini, Salted Pretzel Sticks
(240 Cals per 3.6oz serving)

Pork, Gluten Friendly without Bread

MEZZE HUMMUS PLATTER \$95

Hummus, Tabbouleh, Marinated Chickpea, Cucumber, Yellow Squash, Grilled Pita
(380 Cals per 4oz serving)

Vegetarian, Vegan, Gluten Friendly with No Pita

SUSHI PLATTERS

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

ASSORTED SUSHI PLATTER 32 Pieces \$182

Shellfish

VEGETARIAN + CLASSIC ROLLS 24 Pieces \$135

Vegan, Dairy Free



VEGAN SUSHI PLATTER 16 Pieces \$90

Vegan

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

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.

À LA CARTE

HOT APPETIZERS

EACH IS DESIGNED TO SERVE 8 GUESTS

DELIVERED TO SUITE
30 MINUTES BEFORE
PUCK DROP

BONE-IN CRISPY CHICKEN WINGS \$149

Five Pounds Served in a Sens Bucket (590 Cals per 11oz serving)
Choice of: Frank's Redhot Sauce or Smoky BBQ Sauce
Ranch Dip (60 Cals per .5oz serving)

Gluten Friendly

AVAILABLE UPON REQUEST (pre-order) Classic Salt + Pepper Wings

CRISPY CHICKEN TENDERS \$140

Four Pounds Served in a Sens Bucket (510 Cals per 9oz serving)
Plain + Crispy, Plum Sauce (30 Cals per .5oz serving)

FRANK'S REDHOT CHICKEN TENDERS \$140

Served in a Bucket (510 Cals per 9oz serving)
Four Pounds, Tossed in Frank's Redhot Sauce,
Ranch Dip (30 Cals per .5oz serving)



FARMER'S CRISPY VEGETABLE BASKET \$85

Cauliflower Bites, Tossed in Frank's Redhot Sauce,
Potato & Cheese Perogies, Apple Sour Cream,
Vegetable Samosas, Mango Chutney Sauce
(41 Cals – 45 Cals per .5oz serving)

Vegetarian



MOTHER EARTH'S STREET TACO \$95

Wagyu Umami 'Vegan Beef', Black Bean Pico de Gallo, Tahini Sauce,
Guacamole, Shredded Cabbage Slaw, Soft Corn Tortilla
(170 Cals per taco)

Vegetarian, Vegan, Contain Sesame

GOLDEN PALACE EGGROLLS \$130

Signature Plum Sauce, an Ottawa Classic
(120 Cals per eggroll)

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À LA CARTE

HANDCRAFTED SALADS

EACH IS DESIGNED TO SERVE 8 GUESTS

DELIVERED TO SUITE
60 MINUTES BEFORE
PUCK DROP

RANCHER'S GRILLED STEAK SALAD \$108

Ontario Flank Steak, Seasonal Greens, Cherry Tomatoes,
Ontario Cage Free Eggs, Local Corn, Red Onion, Blue Cheese,
Ranch Dressing
(420 Cals per 4oz serving)
Gluten Friendly

HEIRLOOM CAPRESE SALAD \$89

Burrata Cheese, Heirloom Tomato, Fresh Basil, Aged Balsamic Reduction,
Extra Virgin Olive Oil
(116 cals per cup)
Vegetarian



NORTHERN GARDEN SALAD \$95

HANDCRAFTED BY CHEF JOHN MITCHELL

Poached Apple, Dried Cranberries, Celery, Red Onion, Cashews,
Garden Greens, Maple Lemon Dressing
(243 Cals per 137g)
Vegan, Gluten Friendly, Contain Nuts



BABY KALE & ROMAINE CAESAR SALAD \$95

Crisp Romaine Lettuce, Baby Kale, Shaved Parmesan, Croutons, Lemon,
Creamy Caesar Dressing, Bacon Bits on the Side
(255 Cals per 4oz serving)
Vegetarian with No Bacon, Gluten Friendly with No Croutons, Contains Pork



THAI NOODLE SALAD \$88

Rice Noodles, Red Cabbage, Bell Pepper, Carrots, Radishes, Cucumber, Cilantro,
Ginger Sesame Dressing
(158 Cals per 1 cup)
Vegetarian, Gluten Friendly



TURN YOUR SALAD INTO A MEAL FOR \$40

SELECT A PROTEIN:

Seared Shrimp (40 Cals per shrimp)
Grilled Chicken (284 Cals per breast)
Grilled Tofu (80 Cals per 91g)

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ARTISAN CRAFTED SANDWICHES + HOT DOGS

EACH IS DESIGNED TO SERVE 8 GUESTS

DELIVERED TO SUITE
COLD SANDWICHES
60 MINUTES BEFORE
PUCK DROP



BEEF DIP SLIDERS \$105

Slow Roasted & Shaved AAA Striploin, Horseradish Aioli, Red Onion, Provolone Cheese, Au Jus
(290 Cals per slider)



CHICKEN SHAWARMAS \$95

BUILD YOUR OWN:

House Made Chicken Shawarma, Lemon Yogurt Sauce, Middle Eastern Chickpea Rice Pilaf, Cherry Tomatoes, Romaine, Fresh Grilled Greek Pita
(399 Cals per 273g)

“PILED HIGH” TRADITIONAL DELI SANDWICH \$110

Three Pounds of Fresh Shaved Turkey, Salami, Black Forest Ham, Lettuce, Tomato, Red Onion, Provolone, Maple Aioli
(470 Cals per 8oz serving)

Contain Pork

MONTREAL SMOKED MEAT SANDWICHES \$130

Classic Yellow Mustard, Dill Pickle, Marble Rye Bread
(910 Cals per 8oz serving)



WAGYU BEEF ARENA HOT DOGS (8 pieces) \$125

HANDCRAFTED BY CHEF JOHN MITCHELL

Soft Brioche Bun, Sauteed Peppers & Onions, Beef Chili, Sauerkraut, Pickles, Shredded Cheese with Ketchup, Mustard, & Relish
(200 Cals per 1.5oz serving)



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À LA CARTE

THE CHEF'S TABLE

EACH IS DESIGNED TO SERVE 8 GUESTS

SELECTED BY EXECUTIVE CHEF JOHN MITCHELL

DELIVERED TO SUITE
30 MINUTES BEFORE
PUCK DROP

CREAMY FOUR CHEESE BAKED MAC N' CHEESE \$99

Mozzarella, Provolone, Spiced Havarti, Cheddar Cheese,
Toasted Breadcrumbs
(247 Cals per 4oz serving)
Vegetarian



CRAB CAKE SLIDERS \$125

Spicy Aioli, House Made Coleslaw, Smoked Bacon, Potato Bun
(460 Cals per slider)



CANADIAN SHELLFISH BOIL \$240

Nova Scotia Lobster, Atlantic Salmon, Clams, Mussels, Farmers Sausage,
Corn on the Cob, Creamed Potato, Blackened Seasoning, Clarified Butter,
Herbs, Citrus
(440 Cals per serving)
Shellfish

CRISPY BBQ CHICKEN SANDWICHES \$125

House Sauce, Shredded Pickles, Jalapeño Havarti Cheese, Brioche Bun
(470 Cals per sandwich)



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À LA CARTE

GABRIEL PIZZA

PIZZA IS CUT INTO 12 SLICES

PIZZAS ARE MADE FRESH AND BAKED ONSITE

DELIVERED TO SUITE
30 MINUTES BEFORE
PUCK DROP

OTTAWA SENATORS PIZZA \$59

Loaded with Gabe's traditional pepperoni under the cheese, and a second layer of dry-cured Cup & Crisp pepperoni on top (600 - 773 Cals per slice)

CHEESE \$48

Mozzarella, Pizza Sauce
(350 - 500 Cals per slice)
Vegetarian



COMBINATION \$59

Green Peppers, Mozzarella, Mushrooms, Pepperoni, Pizza Sauce
(410 - 520 Cals per slice)



JUNIOR LEAGUE

EACH IS DESIGNED FOR "LITTLE ONES"
UNDER THE AGE OF 12

INDIVIDUALLY PORTIONED KID'S MEAL PACKAGES

DELIVERED TO SUITE
30 MINUTES BEFORE
PUCK DROP

1 HOT DOG OR 3PC CRISPY CHICKEN TENDERS + PLUM SAUCE \$30

INCLUDES

Juice Box (Orange or Apple) with a **Sparty Souvenir Cup**, Seasonal Whole Fruit (Apple or Banana), Bag of Chips, **Ottawa Senators Souvenir Candy Helmet**
(460 cals per serving)

Served in a Sens Bucket

Crayons + Colouring Sheets

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À LA CARTE

SWEET ENDINGS

EACH IS DESIGNED TO SERVE 8 GUESTS

DELIVERED TO SUITE
60 MINUTES AFTER
PUCK DROP



SEASONAL SLICED FRUIT PLATTER \$88

Pineapple, Honeydew, Cantaloupe,
Watermelon, Grapes, Strawberries, Oranges
(55 Cals per 4oz serving)

Vegetarian, Vegan, Gluten Friendly, Dairy Free

CRAVE WORTHY COOKIE JAR \$60

Our Most Popular Chocolate Chunk Cookies
(260 – 380 Cals per cookie)

Vegetarian

DUO OF BEIGNETS \$85

“A Fancy, Delicious Donut Hole”

Caramel and Chocolate, Chocolate Dipping Sauce
(115 Cals per each beignet)

Vegetarian



LEMON MERINGUE PARFAIT \$90

Pound Cake, Lemon Curd, Berries, Toasted Meringue
(285 Cals per 1 serving)

DOUBLE CHOCOLATE BROWNIE \$80

Fresh Berries
(274 Cals per 2oz serving)

Vegetarian, Vegan, Gluten Friendly, Contain Nuts

HÄAGEN-DAZS BARS

Caramel Almond Crunch, Vanilla and Milk Chocolate
(290 – 320 Cals per bar)

Contain Nuts

Individual \$7.77 | Platter (12) \$93.24



COMING SOON!

SOUVENIR CANDY HELMET \$15 / EACH

(290 – 320 Cals per helmet)

***Ottawa Senators Souvenir Candy Helmet
Featuring Mondoux Sweet Sixteen
Assorted Candies***

Enhance your guests experience by
treating them to a Sens keepsake!

SPECIAL CELEBRATIONS

Requires 72 business hours notice.

SPECIAL OCCASION CAKE

\$100

Designed to serve 8 guests

Chocolate OR Vanilla
(290 – 390 Cals per slice)



TRIPLE CHOCOLATE FUDGE CAKE

\$160

Designed to serve 12 guests

(424 Cals per slice)



KEY LIME CHEESECAKE


\$160

Designed to serve 12 guests

(370 Cals per slice)

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The background of the image is a dark, grainy photograph of the Canadian Tire Centre arena. The arena's name is visible on the upper facade. In the foreground, the large, stylized letters of the Toronto Raptors logo are partially visible, with the word 'RAPTORS' being the most prominent. The word 'BEVERAGES' is centered over the logo in a white, bold, sans-serif font.

BEVERAGES

BEVERAGES

NON-ALCOHOLIC



PROUD SPONSOR

YOU AND YOUR GUESTS
WILL BE BILLED ON
CONSUMPTION.

All products are
re-stocked regularly
throughout the event or
upon your request.

**YOUR SUITE FRIDGE IS PRE-STOCKED
WITH THE FOLLOWING:**

BEVERAGES PRE-STOCKED 500ml

Coke	150 cals	\$5.93
Diet Coke	0 cals	\$5.93
Sprite	192 cals	\$5.93
Ginger Ale	30 cals	\$5.93
Dasani	0 cals	\$5.25
SmartWater	0 cals	\$7.00

**ENHANCE YOUR BEVERAGE
EXPERIENCE.**

Available upon request or via pre-order.

BEVERAGES

Coke Zero 500ml	0 cals	\$5.93
Fanta Orange 500ml	150 cals	\$5.93
Nestea Iced Tea 500ml	160 cals	\$5.93
Apple Juice 300ml	140-170 cals	\$7.00
Orange Juice 300ml	140-170 cals	\$7.00
San Pellegrino 300ml	0 cals	\$7.85
Club Soda 355ml cans	0 cals	\$4.30
Tonic Water 355ml cans	130 cals	\$4.30
Coffee & Tea Pods (Assorted)	0 cals	\$3.75



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.

BEVERAGES

BEER | CIDER | COOLERS



YOU AND YOUR GUESTS
WILL BE BILLED ON
CONSUMPTION.

All products are
re-stocked regularly
throughout the event or
upon your request.

**YOUR SUITE FRIDGE IS PRE-STOCKED
WITH THE FOLLOWING:**

DOMESTIC 473ml \$12.15
Coors Light 137 cals
Molson Canadian 143 cals

PREMIUM 473ml \$13.50
Creemore Lager 174 cals
Blue Moon 168 cals


INTERNATIONAL \$13.57
Heineken 473ml 206 cals
 Amstel Ultra 3.8% ABV 90 cals


CIDER | COOLERS \$13.57
Strongbow Cider 500ml 175 cals
 Fine Company Radler 473ml 194 cals
Mott's Original Caesar 458ml 170 cals
Twisted Tea 473ml 194 cals
Vizzy Hard Seltzer 473ml
Rotating Flavours 140 cals

**ENHANCE YOUR BEVERAGE
EXPERIENCE.**

AVAILABLE UPON REQUEST OR VIA PRE-ORDER.

PREMIUM 473ml \$13.50
Coors Original 147 cals

INTERNATIONAL \$13.57
Sol 473ml 206 cals
 Birra Morretti 500ml 185 cals

COOLERS 458ml \$13.57
 Mott's Extra Spicy 170 cals
Mott's The Works 170 cals
Mott's Pickled Bean 170 cals

NON-ALCOHOLIC BEER 355ml \$10.46
Coors Edge 0.5%ABV 45 cals



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.

BEVERAGES

WINE SELECTIONS

Dandurand. PROUD SPONSOR

Each of the wines in our portfolio have been chosen to complement the diverse flavours and ingredients in the 2023 - 2024 suites menu.
We hope you enjoy the selections.

ALL BOTTLES ARE SERVED
IN 750ml FORMAT
UNLESS OTHERWISE
INDICATED.

WHITES

- ★ Sauvignon Blanc, **Tarapacá Reserva**, Central Valley, Chile
- Pinot Grigio, **Bolla**, Italy
- Chardonnay, **Bread & Butter**, California USA
- Pinot Grigio, **Santa Margherita**, Valdadige, Italy Vegan

SPARKLING

Prosecco DOC, **Folonari**, Veneto, Italy

SPARKLING ROSÉ

Pinot Noir + Chardonnay Blend,
Louis Bouillot, Cremant de Bourgogne, France

ROSÉ 250ml can

Rosé, **Bread & Butter**, California, USA

RED

- ★ Cabernet Sauvignon, **Tarapacá Reserva**, Central Valley, Chile \$55
- Malbec, **Trapiche Reserve**, Mendoza, Argentina Vegan \$60
- Pinot Noir, **Bread & Butter**, California, USA \$69
- Shiraz, **Peter Lehmann The Barossan**, Barossa Valley, Australia \$78
- Cabernet Sauvignon, **Joel Gott 815**, California, USA \$80
- Amarone della Valpolicella Classico, **Tomassi**, Veneto, Italy \$149
- Cabernet Sauvignon, **Raymond Reserve Selection**, Napa Valley, USA \$155
- Cabernet Sauvignon, **Stag's Leap Wine Cellars Artemis**, Napa, USA \$249

\$85

\$17

★ PRESTOCKED IN THE SUITE

Additional Premium Wine Selections from our Wine Cellar available upon request.

STANDARD ALCOHOLIC BEVERAGES	PER STANDARD SERVING SIZE	/	APPROXIMATE AVERAGE CALORIES
White Wine (12% ABV)	1 glass (142 mL/5oz)	/	120
Red Wine (12% ABV)	1 glass (142 mL/5oz)	/	130

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.

BEVERAGES

SPIRITS

★ PARTNERS WE ARE PROUD TO BE ASSOCIATED WITH

ALL BOTTLES ARE SERVED
IN 750ml FORMAT
UNLESS OTHERWISE
INDICATED.

TEQUILA

- ★ Casamigos Blanco \$181
- ★ Casamigos Reposado \$210

VODKA

- ★ No.99 Ice Storm by Wayne Gretzky Estates \$129
- Grey Goose \$210

WHISKY

- ★ No.99 Canadian Whisky by Wayne Gretzky Estates \$129
- Crown Royal \$160
- Jameson \$167

RUM

- Havana Club Original 3 Year Old \$129
- Havana Club Anejo Reserve \$160
- Lamb's Spiced Rum \$139

GIN

- Beefeater London Dry \$129
- Tanqueray \$160

SCOTCH

- Johnnie Walker Red Label \$139
- Glenlivet 12 (preorder only) \$178

LIQUEURS

- Kahlua 375ml \$70
- Baileys 375ml \$70

LOCAL HANDCRAFTED DISTILLED SPIRITS BY DUNROBIN DISTILLERIES

- ★ Canadian Whisky 375ml \$99
- 750ml \$155
- ★ Earl Grey Gin 375ml \$99
- 750ml \$155



If you wish to place a special order of a spirit that is not listed on our menu, please contact our Suites Administrator a minimum of 5 business days in advance of your event to allow us time to accommodate all requests.

STANDARD ALCOHOLIC BEVERAGES	PER STANDARD SERVING SIZE	/	APPROXIMATE AVERAGE CALORIES
Spirits 40%	1 shot (45ml / 1.5oz)	/	100

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.

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BEVERAGES

SIGNATURE COCKTAIL BARS

SIGNATURE COCKTAIL BARS ARE DESIGNED TO SERVE 8 GUESTS

ALL BOTTLES
ARE 750ml

HOLA! \$269

**INCLUDE 8 SENS
SOUVENIR
MASON JARS**

CASAMIGOS MARGARITA

One Bottle of Casamigos Blanco
Classic Margarita Mix,
Fresh Cut Lemons + Limes

CASA PINEAPPLE FIZZ

One Bottle of Casamigos Blanco
Pineapple Juice, Soda,
Grilled Pineapple Slices

CASA SUNRISE

One Bottle of Casamigos Blanco
Orange Juice, Grenadine,
Orange Slices

THE CLASSIC CAESAR \$249

**INCLUDE 8 SENS
SOUVENIR
MASON JARS**

**One Bottle of
Wayne Gretzky Estates No.99
Ice Storm Vodka**

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



MIMOSA PACKAGE \$249

Two Bottles of Folonari Prosecco

One Bottle each of Orange + Cranberry
Juice, Fruit Garnish

SPECIALTY LIQUEUR PACKAGES \$155

**BUILD YOUR OWN
HOT CHOCOLATE BAR**

CHOOSE ONE

Kahlua 375ml
Baileys 375ml

Hot Chocolate, Mini Marshmallows,
Whipped Cream, Sprinkles,
Chocolate Sauce

SPECIALTY COFFEE BAR

CHOOSE ONE

Kahlua 375ml
Baileys 375ml
Jameson Irish Whisky 750ml

Brewed Tim Hortons Coffee, Milk,
Cream, Sugar, Sweetener,
Whipped Cream

All packages require 72 business hours' notice.

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

STANDARD ALCOHOLIC BEVERAGES	PER STANDARD SERVING SIZE	/	APPROXIMATE AVERAGE CALORIES
Spirits 40%	1 shot (45ml / 1.5oz)	/	100

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.

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The image shows the exterior of the Canadian Tire Centre arena at night. The arena's name, "CANADIAN TIRE CENTRE", is prominently displayed in large, illuminated letters across the top of the facade. To the left of the name is a stylized logo featuring a maple leaf and a hockey stick. The arena's architecture is modern, with a curved glass and steel structure. A large crowd of people is gathered in front of the arena, and the scene is filled with festive confetti, suggesting a celebration or event.

CANADIAN TIRE CENTRE

SUITE SERVICE

HOW TO ORDER

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

STANDARD LEASEHOLDER ORDERS CAN BE PLACED IN ONE OF TWO EASY WAYS:

1. ONLINE CATERING WEBSITE

2. STANDING FOOD ORDERS

ONLINE CATERING WEBSITE

Our Online Suite Catering website is:
www.suitecatering.com/canadiantirecentre

To place an order online visit:
www.suitecatering.com/canadiantirecentre

If you are a new user, please contact the Suites F&B Administration Team at 613-599-0230 ex. 5010 or 5013 to set up your personal account. Once we receive your request, a confirmation will be emailed back to you, confirming that your account is active. Each account will be setup with a user ID and password. Its customer friendly design easily **allows the account holder to place orders, print or view customer summaries and track order history.**

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.** You will still be able to order from the event day menu in advance until 4pm, up to 1 business day PRIOR to an event by emailing the general suites email account at: CTC.PremiumOrdering@aramark.ca.

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

STANDING FOOD ORDERS

Aramark provides each Suite Holder with the option of having standing food and/or beverage orders. The Suite Holder can also set up multiple standing

menus which can be rotated during the chosen events. The Suite Holder would still have the ability to change these orders within the advanced ordering guidelines, to accommodate any requests.

Orders are placed automatically according to the schedule discussed, unless otherwise stated. **A credit card must be provided to keep on file for any on shows or cancellation fees that are applicable as per the cancellation policy.** Please discuss with the Premium Services Administration 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 **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 5 that shows the date of the home games and the applicable 72-hour cut-off date for the advanced ordering menu.

SUITE RENTAL ORDERS CAN BE PLACED BY EMAIL

Our email is CTC.PremiumOrdering@aramark.ca

On the preorder form please specify:

- » Individual's name placing the order
- » Company name, phone number and email address of the individual placing the order
- » Suite number
- » Event date and name of the event
- » Event host

We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

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.

SUITE SERVICE

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

NUTRITIONAL INFORMATION

The calorie and nutritional information provided is for individual servings, not for the total number of servings on each platter. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact the Premium Services Manager directly.

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 imported 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 BEVERAGES

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

LEFTOVER FOODS

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.

- 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.

PAYMENTS & FEES

PAYMENT PROCEDURES AND POLICIES

Aramark offers the following payment options for suite food and beverages:

- » **DIRECT BILLING** when a pre-order is placed on our Online Catering Website.
- » **CREDIT CARD** provided by host on advance or event day menu preorder form
- » **GiveX** account number is required on advance or event day menu preorder form

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 72 hours prior to the event and a signature will be required at the end of the event. If you wish for your guests to pay for the food and beverages themselves, please advise your guests in advance that they will be responsible for all charges incurred the night of the event. Please make sure that the bill is reviewed carefully when it is presented to you. A receipt will be provided to you upon request. Aramark accepts American Express, MasterCard or VISA. 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.

SUITE SERVICE

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

PRE-AUTHORIZATION

The billing system requires a pre-authorization of the credit card submitted for use for advanced orders as well as event day orders. This will create a “pending amount” on credit card statements. **The pending amount will clear within 5-7 business days from the time the pre-authorization amount is processed.**

AUTHORIZED SIGNERS

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

CANCELLATION POLICY

No charges will be assessed to Suite Holders for orders cancelled at least 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.

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 Administrative 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 per event.

SUITE DINING ENHANCEMENTS

All suites are equipped with high end disposable plates, utensils and drinking cups. Should you be looking to enhance your suite dining experience, we do offer linen napkins, china plates, cutlery and glass drinkware.

Please contact Susan Jamieson or Laura Zandbelt, listed on the side margin, 72 hours in advance for ordering and pricing.

SPECIAL OCCASIONS

If you're celebrating a birthday or another special occasion, our Premium Services Administrative Team would be happy to work with you, to ensure every detail has been addressed.

Please contact Susan Jamieson or Laura Zandbelt, listed on the side margin, 72 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 be automatically added to your suite invoice and consists of the following: 2.5% service team portion, 5% Suite Attendant portion and 7.5% administrative charge. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees. However, please note that, 7.5% (2.5% and 5%) of the total food and beverage charges are distributed to the service employees as additional wages. Also, any additional client added gratuity is entirely at your own discretion.

APPLICABLE TAXES

The following items are subject to applicable government taxes:

- » Food
- » Beverages
- » Administrative charges
- » Private Suite Attendant
- » Suite Dining Enhancements (linens, china & glass drinkware)

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

SUITE SERVICE

Contact Information

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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

GENERAL INFORMATION

DIETARY RESTRICTIONS & ACCOMMODATIONS

For specific information or requests regarding dietary accommodations and or restrictions, please contact the Canadian Tire Centre Premium Services Administration line at 613-599-0230 ext. 5010 or 5013 from 9am to 5pm Monday to Friday.

Additional information and guidance is outlined on page 4 of the suites menu.

FOOD AND BEVERAGE DELIVERY

Unless a specific time is indicated, all food and beverages will be delivered to the suites starting 60 minutes prior to the beginning of the event. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

HOURS OF OPERATION

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing.

All advance food and beverage orders, and special instructions, must be received via online ordering or email, three business days prior to the event.

During an event, please contact your Suite Attendant or Suite Supervisor.

CANCELLED GAME POLICY

No food and beverage charges will be applied if a game is cancelled by the Ottawa Senators Hockey Club, due to unforeseen circumstances.

LIABILITY

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

OUTSIDE FOOD AND BEVERAGE

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

SECURITY/LOST AND FOUND

Please be sure to remove all personal property in each suite when leaving the premises. Aramark is not responsible for any misplaced property, articles or equipment left unattended in the suites. For the lost and found please call: 613-599-0114

SUITE ADMINISTRATOR

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