



# PREMIUM SUITES MENU

## 2024-2025 SEASON

# PREMIUM SUITES



# MARK YOUR MOMENT IN 2024-2025

As proud partners with the Ottawa Senators and exclusive caterers to Canadian Tire Centre, we are committed to excellence by **captivating every guest and creating immersive experiences** for all. Aramark is internationally recognized as a foodservice industry leader who works diligently to provide you with world-class cuisine and unsurpassed service.

The 2025 season at Canadian Tire Centre will be filled with exciting games from our Ottawa Senators along with the inaugural season of Ottawa's lacrosse team - **The Black Bears**. Ottawa will also welcome back the **World Junior Hockey Tournament** and showcase a list of blockbuster concerts and world-renowned shows and performing artists.

This season, Executive Chef John A. Mitchell, his culinary team, and the suites catering department, are pleased to present an exciting menu inspired by the tastes and

flavours of the Ottawa Valley and Outaouais Region. Executive Chef John and his Team will continue to source locally and support sustainable farming wherever possible while delivering high quality and exciting menus through the season.

For our Suite Lease holders, our Aramark online catering website 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** 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 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.

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# CAPTIVATING EVERY GUEST MEET OUR EXECUTIVE CHEF

## EXECUTIVE CHEF JOHN A. MITCHELL

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 fourth season at Canadian Tire Centre Chef John has drawn inspiration for the 2025 Suites menu from immersing himself into the incredible beauty of the region that comes out through the exciting and flavourful cuisine of the Ottawa valley and Outaouais area.

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 and creates immersive experiences with food that mark those great moments and memories while attending a showcase event at Canadian Tire Centre.



# DIETARY INDEX

## VEGETARIAN

Bushel of Fresh Popped Popcorn  
 Sparty's Mixed Snack Basket  
 Lone Star Chips + Salsa + Queso  
 Canadian Kettle Chips - "Classic Ketchup Flavoured"  
 Home Cooked Salted Kettle Chips + Dip  
 Guacamole  
 Ottawa Senators Souvenir Candy Helmet  
 Parkdale Farmers Market Crudit    
 The Bruschetta Platter  
 The Glebe Artisan Cheese Platter  
 Traditional Mezze Plate  
 Vegetarian Sushi Platter and Classic Rolls  
 Sweet + Savoury + Spicy Bites  
 Four Bean Vegan Chili  
 Westboro Garden Salad  
 Baby Kale & Romaine Caesar Salad (no bacon)  
 Vegetarian "Meat Ball"  
 Hoagise  
 Cheesy + Creamy Classic Mac N' Cheese  
 Cheese Pizza  
 Crave Worthy Cookie Jar  
 Seasonal Fresh Fruit Platter  
 Signature Inspired "Sugarbush - Cabane    sucre" Cheesecake  
 Senators Strawberry Shortcake Parfaits  
 Beignet Indulgence  
 Gourmet Chocolate Brownies  
 Trio of Macarons  
 H  agen-Dazs Ice Cream Bars

## DAIRY FREE

Lone Star Chips + Salsa + Queso (no queso)  
 Canadian Kettle Chips - Classic Ketchup Flavoured" (no dip)  
 Home Cooked Salted Kettle Chips (no dip)  
 Guacamole  
 Parkdale Farmers Market Crudit   (no dip)  
 The Bruschetta Platter (no cheese)  
 Traditional Mezze Plate  
 Vegetarian Sushi Platter + Classic Rolls  
 Assorted Sushi Platter  
 Vegan Sushi Platter  
 Classic Crispy Wings (no dip)  
 Four Bean Vegan Chili  
 Westboro Garden Salad  
 Thai Beef Salad  
 Seasonal Fresh Fruit Platter  
 Gourmet Chocolate Brownies

## GLUTEN FRIENDLY

Bushel of Fresh Popped Popcorn  
 Sparty's Mixed Snack Basket  
 Lone Star Chips + Salsa + Queso  
 Canadian Kettle Chips - "Classic Ketchup Flavoured"  
 Home Cooked Salted Kettle Chips + Dip  
 Guacamole  
 Ottawa Senators Souvenir Candy Helmet (select varieties)  
 Parkdale Farmers Market Crudit    
 The Glebe Artisan Cheese Platter (no bread)

## GLUTEN FRIENDLY

Preston Street Charcuterie Board (no bread)  
 Traditional Mezze Plate (no bread)  
 Classic Crispy Chicken Wings  
 Westboro Garden Salad  
 Baby Kale & Romaine Caesar Salad (no croutons)  
 BBQ Chicken Chopped Salad  
 Thai Beef Salad  
 House Crafted Baby Back Pork Ribs  
 Seasonal Fresh Fruit Platter  
 Gourmet Chocolate Brownies  
 H  agen-Dazs Ice Cream Bars

## VEGAN

Lone Star Chips + Salsa + Queso  
 Canadian Kettle Chips - "Classic Ketchup Flavoured" (no dip)  
 Home Cooked Salted Kettle Chips (no dip)  
 Guacamole  
 Parkdale Farmers Market Crudit   (no dip)  
 Traditional Mezze Plate  
 Vegan Sushi Platter  
 Four Bean Vegan Chili  
 Westboro Garden Salad  
 Seasonal Fresh Fruit Platter  
 Gourmet Chocolate Brownies

## VEGAN WINES

Pinot Grigio, Santa Margherita, Valdadige, Italy  
 Garnacha-Syrah, Natureo Red 0.5%, Spain  
 Muscat, Natureo White 0.5%, Spain

## CONTAINS NUTS

The following menu items contain, or may contain, nuts.  
 Packaged Snacks  
 Vegetarian Sushi Platter  
 Thai Beef Salad  
 Crave Worthy Cookie Jar  
 Signature Inspired "Sugarbush - Cabane    sucre" Cheesecake  
 Beignet Indulgence  
 Gourmet Chocolate Brownies  
 Trio of Macarons  
 H  agen-Dazs Ice Cream Bars

## SHELLFISH

"Fork + Knife" Shrimp Cocktail\*  
 Assorted Sushi Platter\*  
 Bloody Caesar Inspired Chicken Tenders  
 East Coast Lobster Bake

### 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.

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

\* 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.

# BE WELL. DO WELL. FOR PEOPLE AND THE PLANET



## ENABLING EQUITY AND WELL-BEING FOR MILLIONS PROMOTING PLANETARY HEALTH ON OUR PATH TO NET-ZERO

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

We are proud to continue featuring a unique square "sugarcane" plate. These plates are made from sugarcane, a 100% reclaimed and renewable material. Sugarcane fiber products are also BPI certified compostable.

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

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



### TOSSWARE





## COMPOST. REDUCE.

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



## 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



### OUR PARTNERSHIPS WITH SECOND HARVEST FOOD RESCUE & GFL ENVIRONMENTAL

In 2023-24 our donated food products created 13,109 meals for those in need.  
48,945 pounds of Greenhouse gases diverted from entering the atmosphere.

#### ORGANICS + COMPOSTING PROGRAM

Over 30 composting bins used and filled every game day helping to divert waste from our landfill.

# PRE-ORDER TIMELINE





# HOCKEY SCHEDULE + ADVANCED MENU ORDERING

## YOUR PRE-ORDER TIMES AND DATES

DATE	GAME	DUE DATE
Tues, Sep 24	Toronto Maple Leafs*	Thurs, Sep 19
Thurs, Sep 26	Buffalo Sabres*	Mon, Sep 23
Sat, Oct 5	Montreal Canadiens*	Wed, Oct 2
Thurs, Oct 10	Florida Panthers	Mon, Oct 7
Mon, Oct 14	Los Angeles Kings	Wed, Oct 9
Thurs, Oct 17	New Jersey Devils	Fri, Oct 11
Sat, Oct 19	Tampa Bay Lightning	Wed, Oct 16
Tues, Oct 29	St. Louis Blues	Thurs, Oct 24
Sat, Nov 2	Seattle Kraken	Wed, Oct 30
Thurs, Nov 7	New York Islanders	Mon, Nov 4
Thurs, Nov 14	Philadelphia Flyers	Mon, Nov 11
Tues, Nov 19	Edmonton Oilers	Thurs, Nov 14
Thurs, Nov 21	Las Vegas Golden Knights	Mon, Nov 18
Sat, Nov 23	Vancouver Canucks	Wed, Nov 20
Mon, Nov 25	Calgary Flames	Wed, Nov 20
Thurs, Dec 5	Detroit Red Wings	Mon, Dec 2
Sat, Dec 7	Nashville Predators	Wed, Dec 4
Sun, Dec 8	New York Islanders	Wed, Dec 4
Wed, Dec 11	Anaheim Ducks	Fri, Dec 6
Sat, Dec 14	Pittsburgh Penguins	Wed, Dec 11
Thurs, Jan 9	Buffalo Sabres	Mon, Jan 6
Sun, Jan 12	Dallas Stars	Wed, Jan 8

\* Pre-Season Game

DATE	GAME	DUE DATE
Thurs, Jan 16	Washington Capitals	Mon, Jan 13
Sat, Jan 18	Boston Bruins	Wed, Jan 15
Sat, Jan 25	Toronto Maple Leafs	Wed, Jan 22
Sun, Jan 26	Utah Hockey Club	Wed, Jan 22
Thurs, Jan 30	Washington Capitals	Mon, Jan 27
Sat, Feb 1	Minnesota Wild	Wed, Jan 29
Sat, Feb 22	Montreal Canadiens	Wed, Feb 19
Wed, Feb 26	Winnipeg Jets	Fri, Feb 21
Sat, Mar 1	San Jose Sharks	Wed, Feb 26
Sat, Mar 8	New York Rangers	Wed, Mar 5
Mon, Mar 10	Detroit Red Wings	Wed, Mar 5
Thurs, Mar 13	Boston Bruins	Mon, Mar 10
Thurs, Mar 20	Colorado Avalanche	Mon, Mar 17
Sat, Mar 29	Columbus Blue Jackets	Wed, Mar 26
Tues, Apr 1	Buffalo Sabres	Thurs, Mar 27
Thurs, Apr 3	Tampa Bay Lightning	Mon, Mar 31
Sat, Apr 5	Florida Panthers	Wed, Apr 2
Sun, Apr 6	Columbus Blue Jackets	Wed, Apr 2
Fri, Apr 11	Montreal Canadiens	Tues, Apr 8
Sun, Apr 13	Philadelphia Flyers	Wed, Apr 9
Tues, Apr 15	Chicago Blackhawks	Thurs, Apr 10
Thurs, Apr 17	Carolina Hurricanes	Mon, Apr 14

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

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

# SUITE PACKAGES



# ARENA CLASSICS \$548.99

ALL PACKAGES ARE PREPARED TO SERVICE 12 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*

## HOME COOKED SALTED KETTLE CHIPS + DIP

Seasoning Salt, Avocado Poblano Dip  
(65 Cals per 2oz dip)  
(320 Cals per 2oz serving)  
*Vegetarian, Gluten Friendly  
(Dairy Free, Vegan without dip)*

## WESTBORO GARDEN SALAD

Apples, Strawberries, Spinach, Cherry Tomato, Pumpkin Seeds, Heirloom Carrots, Blueberry Balsamic Dressing (234 Cals per 137g serving)  
*Vegetarian, Vegan, Dairy Free, Gluten Friendly*

## SCHNEIDERS ALL BEEF ARENA HOT DOGS

Sixteen Classic Steamed Hot Dogs, Soft Brioche Bun, Sautéed Peppers & Onions, Hot Banana Peppers Ketchup, Mustard, Relish available in your suite  
(434 Cals per hot dog)



## CRISPY CHICKEN TENDERS

Four Pounds - Served in an Ottawa Senators Souvenir Bucket. Yours to keep and take home!  
Plain + Crispy, Plum Sauce  
(510 Cals per 9oz serving)  
(30 Cals per .5oz sauce)

## GRAVE WORTHY COOKIE JAR

Our most popular Chocolate Chunk Cookie  
(260 - 380 Cals per cookie)  
*Vegetarian (Individually packaged  
Gluten Friendly cookies available with advanced notice)*

## ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS

### GABRIEL PIZZA

Made fresh and baked onsite  
(cut into 12 slices)

### OTTAWA SENATORS PIZZA \$61.19

Gabriel Pizza's Traditional Pepperoni, Double Cheese, Dry-cured Toasted Cup & Crisp Pepperoni  
(600 - 773 Cals per slice)  
*Contains Pork*

### CHEESE \$49.99

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

### CLASSIC CRISPY CHICKEN WINGS \$154.99

Five Pounds - Served in an Ottawa Senators Souvenir Bucket. Yours to keep and take home!

Choice of:

Classic Salt + Pepper  
Classic Hot Buffalo Sauce  
Smoky BBQ Sauce

Ranch Dip (60 Cals per .5oz dip)  
(550 - 590 Cals per 11oz serving)  
*Gluten Friendly*

### CHEESY + CREAMY CLASSIC MAC N' CHEESE \$105.99

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

\*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.

# BYWARD MARKET \$899.99

ALL PACKAGES ARE PREPARED TO SERVICE 12 GUESTS.

No Substitutions

## HOME COOKED SALTED KETTLE CHIPS + DIP

Seasoning Salt, Avocado Poblano Dip  
(65 Cals per 2oz dip)  
(320 Cals per 2oz serving)  
*Vegetarian, Gluten Friendly*  
*(Dairy Free, Vegan without dip)*

## BABY KALE & ROMAINE CAESAR SALAD

Crisp Romaine Lettuce, Baby Kale, Shaved Parmesan, Croutons, Lemon, Creamy Caesar Dressing, Bacon Bits (on the side)  
(255 Cals per 4oz serving)  
*Contains Pork (Vegetarian without bacon, Gluten Friendly without croutons)*

## SCHNEIDERS GRILLED SAUSAGE DUO

Grilled Hot Italian and Oktoberfest Sausages (four of each kind),  
Soft Brioche Bun, Sautéed Peppers and Onions, House Made Mustard, Sauerkraut (416 Cals per sausage)  
*Contains Pork*

## THE GLEBE ARTISAN CHEESE PLATTER

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

## SHAVED PRIME RIB SANDWICHES

Slow Roasted & Shaved Prime Rib, BBQ Mayo Sauce, Onion Ring, Cheddar Cheese, Rosemary Focaccia  
(1020 Cals per sandwich)

## ROASTED IN-HOUSE ONTARIO TURKEY CLUB SANDWICHES

Dijon & Maple Marinaded, Swiss Cheese, Maple Bacon, Crispy Onion, Arugula, Cranberry Baguette  
(550 Cals per 8.4oz serving)  
*Contains Pork*

## TRADITIONAL MEZZE PLATE

Roasted Garlic Hummus, Quinoa Tabbouleh, Roasted Red Pepper, Cucumber, Smoked Pita Bread, Extra Virgin Olive Oil  
(380 Cals per 4oz serving)  
*Vegetarian, Vegan, Dairy Free*  
*(Gluten Friendly without pita)*

## CRAVE WORTHY COOKIE JAR

Our most popular Chocolate Chunk Cookie (260 - 380 Cals per cookie)  
*Vegetarian (Individually packaged Gluten Friendly cookies available with advanced notice)*

## GOURMET CHOCOLATE BROWNIES

Dark Chocolate Brownies  
(274 Cals Per 2oz serving)  
*Vegetarian, Vegan, Dairy Free, Gluten Friendly*



## ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS

### PARKDALE FARMERS MARKET CRUDITÉ \$84.99

Harvest Baby Carrots, Cucumber, 'Watermelon' Radish, Cherry Tomatoes, Broccoli, Celery, Endive, House Made Garden Goddess Dip  
(54 Cals per 1 tbsp dip)  
(160 Cals per 5oz serving)  
*Vegetarian, Gluten Friendly*  
*(Dairy Free, Vegan with no dip)*

### NORTHERN HOT MAPLE "PULLED PORK N' WAFFLES" \$129.59

Overnight Maple Braised Pork, Hot Maple Gravy, Savoury Waffles, Sharp Cheddar Cheese, Coleslaw  
(930 Cals per 13.4oz serving)  
*Contains Pork*

### SEASONAL FRESH FRUIT PLATTER \$89.99

**May Include:** Pineapple, Honey Dew, Cantaloupe, Grapes, Strawberry, Orange, Blackberries  
(55 Cals per 4oz serving)  
*Vegetarian, Vegan, Dairy Free, Gluten Friendly*

\*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.

# GREAT NORTHERN BBQ \$940.99

**ALL PACKAGES ARE PREPARED TO SERVICE 12 GUESTS.**

No Substitutions



## SPARTY'S MIXED SNACK BASKET

Crunchy Cheetos, Caramel Popcorn, Buttery Popcorn (650 Cals per 4.3oz serving)  
*Vegetarian, Gluten Friendly*

## BBQ CHICKEN CHOPPED SALAD

BBQ Shredded Chicken, Buttermilk Ranch, Cherry Tomato, Sweet Corn, Black Bean, Feta, Crisp Tortilla Chips (350 Cals per 16.4oz serving)  
*Gluten Friendly*

## CHEF'S HOUSE CRAFTED BABY BACK PORK RIBS

6 Pork Racks, In-House Handcrafted "Coca-Cola" BBQ Sauce (640 Cals per 11oz serving)  
*Gluten Friendly, Contains Pork*

## 12-HOUR BEER-BRAISED BEEF BRISKET

Served with Crispy Onions & Au Jus (380 Cals per piece)

## CREAMY COLESLAW

(174 Cals per 1 cup serving)  
*Vegetarian, Gluten Friendly*

## CORN ON THE COB

(77 Cals per 1/2 piece)  
*Vegetarian*

## CHEESY + CREAMY CLASSIC MAC N' CHEESE

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

## HOUSE BAKED CORN BREAD MUFFINS

(173 Cals per 65g serving)  
*Vegetarian*

## BEIGNET INDULGENCE

Sweet Red Currant Jam & Chocolate (115 Cals per beignet)  
*Vegetarian*

## SENATORS STRAWBERRY SHORTCAKE PARFAITS

Vanilla Sponge Cake, Strawberries, Strawberry Compote, Gold Flakes, Whipped Cream  
Served in Ottawa Senators Souvenir Helmets. Yours to keep and take home!  
(378 Cals per parfait)  
*Vegetarian*

## PACKAGE INCLUDES TWO BOTTLES OF PRESELECTED HOUSE WINE.

One Red and One White

## ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS

### CANADIAN BISON SLIDERS \$129.59

Sixteen Pieces, 100% Bison, Cheddar Cheese, Double Smoked Bacon, Tomato Jam (320 Cals per slider)  
*Contains Pork*

### HÄAGEN-DAZS ICE CREAM BARS

Individual	\$8.09
Platter (12)	\$97.08

(260 - 280 Cals per bar)  
*Vegetarian, Contains Nuts*

### ASSORTED SUSHI PLATTER\* \$182.00

32 pieces  
(15 - 37 Cals per piece)  
*Contains Shellfish*

\*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.

# THE TOTAL EVENT EXPERIENCE \$1,269.99

ALL PACKAGES ARE PREPARED TO SERVICE 12 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*

## "FORK + KNIFE" SHRIMP COCKTAIL\*

Three Pounds of Ontario Wine Poached Colossal Shrimp, Rum Spiked Calypso Sauce, Lemon & Herbs

(195 Cals per 8oz serving)

*Gluten Friendly, Contains Shellfish (Dairy Free without dip)*

## THE GLEBE CHEESE PLATTER

La Sauvagine, Lady Laurier, Roasted Red Pepper Goat Cheese, Bella Lodi, Mature Cheddar Cheese, Wensleydale Cheese with Cranberries, Fig Jam, Dried Fruit, Grapes, Toasted Crostini

(200 Cals per 3oz serving)

*Vegetarian (Gluten Friendly without crostini)*

## EAST COAST LOBSTER BAKE

Garlic Butter Lobster Cheese Sauce, Seashell Pasta, Cheddar Cheese

(640 Cals per 11oz serving)

*Contains Shellfish*

## PACKAGE INCLUDES TWO BOTTLES OF PRESELECTED HOUSE WINE.

One Red and One White

## CHOICE OF PROTEIN:

All Proteins Are Served with Red Wine Reduction, Potato Dauphinoise, Herbed Butter Glazed Seasonal Vegetables, Artisan Buns, Butter, and Olive Oil

*(Gluten Friendly without artisan buns)*

## TWO 50oz GRILLED TOMAHAWK RIBEYE

Sea Salt & Black Pepper Crusted

(290 Cals per 4oz serving)

OR

## RACK OF LAMB

(359 Cals per 100g serving)

OR

## GRASS FED ONTARIO BEEF TENDERLOIN

(160 Cals per 4oz serving)

## TRIO OF MACARONS

24 pieces

Dark Chocolate, Pistachio, Raspberry

Served in 3 Ottawa Senators

Souvenir Mini Pucks. Yours to keep and take home!

(70 - 100 Cals per piece)

*Vegetarian, Contains Nuts*

## SEASONAL FRESH FRUIT PLATTER

May Include: Pineapple, Honey Dew, Cantaloupe, Grapes, Strawberry, Orange, Blackberries

(55 Cals per 4oz serving)

*Vegetarian, Vegan, Dairy Free, Gluten Friendly*



## ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS

### GOLDEN PALACE EGG ROLLS \$134.85

A TRUE OTTAWA CLASSIC

Signature Plum & Mustard Sauce

(120 Cals per egg roll)

*Contains Pork*

### AHI TUNA CRUDO\* \$129.79

Sesame Seared Ahi Tuna, Ponzu Sauce, Seaweed Salad, Sriracha Mayo, Crispy Onions

(162 Cals per 3oz serving)

*Contains Sesame*

## TO COMPLETE YOUR DINING EXPERIENCE

You may wish to consider adding a Private Suite Attendant.

This would be an additional charge of \$200.00.

OR

Dine exclusively in The Vault of Club CIBC pre-game (subject to availability - contact our suites admin team for more info).

\*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.

# GOOD MORNING, OTTAWA! \$548.99

CREATED TO COMPLEMENT YOUR AFTERNOON HOCKEY EXPERIENCE

AVAILABLE FOR 12:30pm, 1:00pm, AND 2:00pm GAMES

ALL PACKAGES ARE PREPARED TO SERVICE 12 GUESTS.

No Substitutions

## FRESHLY BAKED ASSORTED PASTRIES

Croissants, Breakfast Breads, Fruit Danishes  
(406 Cals per pastry)

## VEGETABLE FRITTATA

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

## BREAKFAST SIDES

Double Smoked Bacon (102 Cals per slice)  
Turkey & Apple Sausage (288 Cals per sausage)  
Lemon & Thyme Seasonal Roasted Potatoes (80 Cals per 1 cup serving)

## HOUSE GRANOLA YOGURT PARFAITS

Greek Yogurt, Fresh Berries, Honey, House Granola  
(240 Cals per parfait)

## SMOKED SALMON PLATTER

Capers, Red Onion, Parsley, Mini Bagels, Cream Cheese  
(450 Cals per 1/2 bagel)

## SUGAR WAFFLES

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

## ADD ON

### GRILLED GRASS FED BEEF TENDERLOIN \$125.00

Blistered Tomato, Bearnaise Sauce  
(190 Cals per 3oz serving)



## ENHANCEMENTS TO YOUR PACKAGE

DESIGNED TO SERVE 8 GUESTS

### CLASSIC MIMOSA \$195.00

**Two Bottles of Bread & Butter  
Prosecco chilled on ice**

One bottle each of  
Orange + Cranberry Juice,  
Fruit Garnish.

Served with real champagne  
flutes.

\*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





# SALTY. SWEET. CRUNCHY.

DESIGNED TO SERVICE 8 GUESTS

## A "BUSHEL" OF FRESH POPPED BOTTOMLESS POPCORN \$55.99

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

**NEW** **CANADIAN KETTLE CHIPS "CLASSIC KETCHUP FLAVOURED" \$78.89**

Jalapeño Popper Dip (190 Cals per 2.6oz serving)  
*Vegetarian, Gluten Friendly (Dairy Free, Vegan without dip)*

**NEW** **SPARTY'S MIXED SNACK BASKET \$75.99**

Crunchy Cheetos, Caramel Popcorn, Buttery Popcorn (650 Cals per 4.3oz serving)  
*Vegetarian, Gluten Friendly*

## LONE STAR CHIPS + SALSA + QUESO \$74.99

An Ottawa Classic - famous Lone Star Chips and Chunky Salsa (320 Cal. per 2 oz. Serving)  
*Vegetarian, Gluten Friendly (Dairy Free, Vegan without queso)*



## HOME COOKED SALTED KETTLE CHIPS + DIP \$78.89

Seasoning Salt, Avocado Poblano Dip (65 Cals per 2oz dip) (320 Cals per 2oz serving)  
*Vegetarian, Gluten Friendly (Dairy Free, Vegan without dip)*

## GUACAMOLE \$15.49

Delicious addition to your chips! (183 Cals per 3.5oz serving)  
*Vegetarian, Vegan, Gluten Friendly, Dairy Free*



**DELIVERY**  
When Gates Open

**NEW** **PACKAGED SNACKS \$6.49**

Served Individually

**Packaged Trail Mix**  
(340 Cals per pack)

**Premium Peanuts**  
(290 Cals per pack)  
*Vegetarian, Vegan*

**Cotton Candy**  
(120 Cals per tub)  
*Vegetarian, Vegan, Gluten Friendly, Dairy Free*

**Pretzel Sticks**  
(389 Cals per pack)  
*Vegetarian*

## ENHANCE YOUR GUESTS' SUITE EXPERIENCE BY TREATING THEM TO A SENS KEEPSAKE!

### OTTAWA SENATORS SOUVENIR CANDY HELMET \$17.89 each

Featuring Mondoux Sweet Sixteen Assorted Candies (55 Cals per 1oz serving)  
*Vegetarian (Gluten Friendly - select varieties)*



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# CHILLED PLATTERS

DESIGNED TO SERVICE 8 GUESTS

## **PARKDALE FARMERS MARKET CRUDITÉ** \$84.99

Harvest Baby Carrots, Cucumber, 'Watermelon' Radish, Cherry Tomatoes, Broccoli, Celery, Endive, House Made Garden Goddess Dip

(54 Cals per 1tbs dip)

(160 Cals per 5oz serving)

*Vegetarian, Gluten Friendly (Dairy Free, Vegan without dip)*

## **NEW THE BRUSCHETTA PLATTER** \$84.99

Roma Tomato, Basil, Garlic, Shredded Parmesan, Olive Oil, Aged Balsamic, Toasted Crostini

(670 Cals per 13.3oz serving)

*Vegetarian*

## **THE GLEBE ARTISAN CHEESE PLATTER** \$121.99

La Sauvagine, Lady Laurier, Roasted Red Pepper Goat Cheese, Bella Lodi, Mature Cheddar Cheese, Wensleydale Cheese with Cranberries, Fig Jam, Dried Fruit, Grapes, Toasted Crostini

(200 Cals per 3oz serving)

*Vegetarian (Gluten Friendly without crostini)*

## **NEW PRESTON STREET CHARCUTERIE BOARD** \$128.99

Prosciutto, Chorizo Sausage, Italian Calabrese, Genoa Salami, Beer Infused Grainy Mustard, Gherkins, Pepperoncini, Toasted Crostini

(240 Cals per 3.6oz serving)

*Contains Pork (Gluten Friendly without crostini)*

## **TRADITIONAL MEZZE PLATE** \$98.49

Roasted Garlic Hummus, Quinoa Tabbouleh, Roasted Red Pepper, Cucumber, Smoked Pita Bread, Extra Virgin Olive Oil

(380 Cals per 4oz serving)

*Vegetarian, Vegan, Dairy Free (Gluten Friendly without pita)*

## **NEW AHI TUNA CRUDO\*** \$129.79

Sesame seared Ahi Tuna, Ponzu Sauce, Seaweed Salad, Sriracha Mayo, Crispy Onions

(110 Cals per 2.2oz serving)

*Contains Sesame*



**DELIVERY**

Begins 30 minutes After Gates Open

**NEW**

## **"FORK + KNIFE" SHRIMP COCKTAIL\*** \$134.99

Three Pounds of Ontario Wine Poached Colossal Shrimp, Rum Spiked Calypso Sauce, Lemon & Herbs

(190 Cals per shrimp)

*Gluten Friendly, Contains Shellfish (Dairy Free without dip)*

## SUSHI PLATTERS

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

### **ASSORTED SUSHI PLATTER\*** \$182.00

32 pieces

(123 Cals per 2 pieces)

*Contains Shellfish*

### **VEGETARIAN SUSHI PLATTER AND CLASSIC ROLLS** \$135.00

24 Pieces

(97 Cals per 2 pieces)

*Vegetarian, Dairy Free*

### **VEGAN SUSHI PLATTER** \$90.00

16 Pieces

(93 Cals per 2 pieces)

*Vegetarian, Vegan, Dairy Free*

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# HOT APPETIZERS

DESIGNED TO SERVICE 8 GUESTS

## CLASSIC CRISPY CHICKEN WINGS \$154.99

Five Pounds - Served in an Ottawa Senators Souvenir Bucket. Yours to keep and take home!

- Choice of:
- Classic Salt + Pepper
- Classic Hot Buffalo Sauce
- Smoky BBQ Sauce

Ranch Dip (60 Cals per .5oz dip)  
(550 - 590 Cals per 11oz serving)

*Gluten Friendly*

## CRISPY CHICKEN TENDERS \$144.59

Four Pounds - Served in an Ottawa Senators Souvenir Bucket. Yours to keep and take home!

- Plain + Crispy (510 Cals per 9oz serving)
- Plum Sauce (30 Cals per .5oz serving)

## **NEW** BLOODY CAESAR INSPIRED CHICKEN TENDERS \$148.59

Served in an Ottawa Senators Souvenir Bucket. Yours to keep and take home!

### TRULY CANADIAN.

Four Pounds  
(1200 Cals per 19.3oz serving)

Spicy Bean & Ranch Dip (128 Cals per 1oz serving)  
*Contains Shellfish*

## **NEW** SWEET + SAVOURY + SPICY BITES \$89.99

Jalapeño Poppers with Sour Cream  
(325 Cals per 1.5oz serving)

Vegetable Samosas with Mango Chutney  
(175 Cals per 1.5oz serving)

Breaded Teriyaki Cauliflower Bites with Sesame Seeds and Scallions  
(170 Cals per 1.5oz serving)

*Contains Sesame, Vegetarian*



**DELIVERY**  
Begins 60 minutes Prior to Event

## FOUR BEAN VEGAN CHILI \$85.99

Chipotle Plant Based 'Beef', Four Bean Medley, House Cooked Tri Colour Tortilla Chips  
(49.22 Cals per 100g serving)  
*Vegetarian, Vegan, Dairy Free*

## GOLDEN PALACE EGG ROLLS \$134.85

**A TRUE OTTAWA CLASSIC**  
Signature Plum & Mustard Sauce  
(120 Cals per egg roll)  
*Contains Pork*

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# FRESH. CHOPPED. TOSSED. HAND CRAFTED SALADS

DESIGNED TO SERVICE 8 GUESTS

**NEW** **WESTBORO GARDEN SALAD \$89.99**

Apples, Strawberries, Spinach, Cherry Tomato, Pumpkin Seeds, Heirloom Carrots, Blueberry Balsamic Dressing (220 Cals per 9.5oz serving)  
*Vegan, Dairy Free, Gluten Friendly*

**BABY KALE & ROMAINE CAESAR SALAD \$99.99**

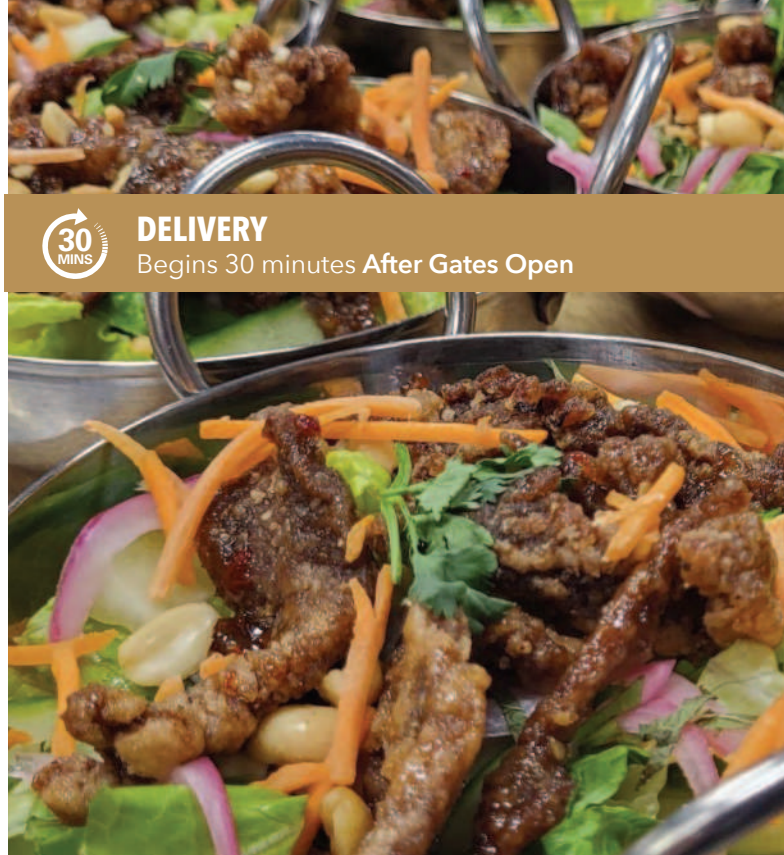
Crisp Romaine Lettuce, Baby Kale, Shaved Parmesan, Croutons, Lemon, Creamy Caesar Dressing, Bacon Bits (on the side) (255 Cals per 4oz Serving)  
*Contains Pork (Vegetarian without bacon, Gluten Friendly without Croutons)*

**NEW** **BBQ CHICKEN CHOPPED SALAD \$99.99**

BBQ Shredded Chicken, Buttermilk Ranch, Cherry Tomato, Sweet Corn, Black Bean, Feta, Crisp Tortilla Chips (350 Cals per 16.4oz serving)  
*Gluten Friendly*

**NEW** **THAI BEEF SALAD \$109.99**

Crispy Beef, Romaine, Mint, Cilantro, Pickled Red Onion, Carrot, Cucumber, Crushed Peanuts, Sweet Chili Vinaigrette (980 Cals per 16.6oz serving)  
*Gluten Friendly, Dairy Free, Contains Nuts*



**DELIVERY**

Begins 30 minutes After Gates Open

## ADD PROTEIN

**TO ANY OF YOUR SALADS  
FOR \$39.49 per selection**

**SEARED SHRIMP**

(40 Cals per shrimp)  
*Contains Shellfish, Gluten Friendly*

**GRILLED CHICKEN BREAST**

(284 Cals per breast)  
*Dairy Free, Gluten Friendly*

**GRILLED TOFU**

(80 Cals per 91g)  
*Vegetarian, Vegan, Dairy Free, Gluten Friendly*

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# DELI INSPIRED SANDWICHES + HOT DOGS

DESIGNED TO SERVICE 8 GUESTS



## DELIVERY

Begins 30 minutes After Gates Open

## SERVED CHILLED

### **NEW** SHAVED PRIME RIB SANDWICHES \$135.79

Slow Roasted & Shaved Prime Rib, BBQ Mayo Sauce, Onion Ring, Cheddar Cheese, Rosemary Focaccia (1020 Cals per sandwich)

### **NEW** "PILED HIGH" ITALIAN SUBMARINE SANDWICH \$135.79

Three Pounds of Fresh Shaved Mortadella, Genoa Salami, Pastrami, Honey Ham, Shredded Lettuce, Tomato, Red Onion, Provolone, Red Pepper Jam, Italian Vinaigrette, Ciabatta Baguette (700 Cals per 11.8oz serving)  
*Contains Pork*

### **NEW** HOUSE ROASTED ONTARIO TURKEY CLUB SANDWICHES \$135.79

Dijon & Maple Marinaded Turkey, Swiss Cheese, Maple Bacon, Crispy Onion, Arugula, Cranberry Baguette (550 Cals per 8.4oz serving)  
*Contains Pork*



## DELIVERY

Begins 60 minutes Prior to Event

## SERVED HOT

### **NEW** ARENA ALL BEEF SCHNEIDERS HOT DOGS \$129.59

Sixteen Classic Steamed Hot Dogs  
Soft Brioche Bun, Sautéed Peppers & Onions, Hot Banana Peppers  
Ketchup, Mustard, Relish available in your suite (380 Cals per hot dog)

### **NEW** SCHNEIDERS GRILLED SAUSAGE DUO \$120.99

Grilled Hot Italian and Oktoberfest Sausages (four of each kind), Sautéed Pepper and Onions, Soft Brioche Bun, House Made Mustard, Sauerkraut (416 Cals per sausage)  
*Contains Pork*

### **NEW** VEGETARIAN "MEAT BALL" HOAGIES \$99.99

Braised "Meat Ball" Rustic Marinara, Shredded Mozzarella, Brioche Roll (480 Cals per sandwich)  
*Vegetarian*

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# THE CHEF'S TABLE



# PRESENTED BY EXECUTIVE CHEF JOHN A. MITCHELL



## DELIVERY

Begins 60 minutes Prior to Event

DESIGNED TO SERVICE 8 GUESTS

**NEW** **NORTHERN HOT MAPLE "PULLED PORK N' WAFFLES" \$129.59**

Overnight Maple Braised Pork, Hot Maple Gravy,  
Savoury Waffles, Sharp Cheddar Cheese, Coleslaw  
(930 Cals per 13.4oz serving)

*Contains Pork*

**NEW** **SIGNATURE BISON SLIDERS \$129.59**

Sixteen Pieces, 100% Bison, Cheddar Cheese,  
Double Smoked Bacon, Tomato Jam  
(320 Cals per piece)

*Contains Pork*

**CHEESY + CREAMY CLASSIC MAC N' CHEESE \$105.99**

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

*Vegetarian*

**NEW** **EAST COAST LOBSTER BAKE \$139.99**

Designed to serve 12 guests

Garlic Butter Lobster Cheese Sauce, Seashell Pasta,  
Cheddar Cheese

(640 Cals per 11oz serving)

*Contains Shellfish*

**NEW** **HOUSE CRAFTED BABY BACK PORK RIBS \$135.89**

Six Pork Racks, In-House Handcrafted "Coca-Cola" BBQ Sauce,  
Traditional Potato Salad

(640 Cals per 11oz serving)

*Gluten Friendly, Contains Pork (Dairy Free without potato salad)*



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# GABRIEL PIZZA

12 SLICES PER PIZZA

## PIZZAS ARE MADE FRESH AND BAKED ONSITE

Delivery of preordered pizzas begins 60 minutes before start of event and will finish by the end of first period for hockey games and by final intermission prior to main act for other events.

### CHEESE \$49.99

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

### COMBINATION \$61.19

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

### OTTAWA SENATORS PIZZA \$61.19

Gabriel Pizza's Traditional Pepperoni, Double Cheese, Dry-cured Toasted Cup & Crisp Pepperoni  
(600 - 773 Cals per slice)  
*Contains Pork*

**Gabriel**  
Est. 1977 **PIZZA**

PROUD PARTNER



## JUNIOR LEAGUE \$34.99

INDIVIDUALLY PORTIONED KID'S MEAL PACKAGE

SERVED IN A SPARTY SOUVENIR BUCKET

**CHOOSE: HOT DOG OR 3PC CRISPY CHICKEN TENDERS WITH PLUM SAUCE**

Each package includes:

Juice Box (Orange or Apple) served with a Sparty Souvenir Cup,  
Seasonal Whole Fruit (Apple or Banana),  
Ottawa Senators Souvenir Candy Helmet and Crayons + Colouring Sheets  
(approx. 460 Cals per meal)



**DELIVERY**

Begins 60 minutes Prior to Event

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# SWEET ENDINGS

DESIGNED TO SERVICE 8 GUESTS

## CRAVE WORTHY COOKIE JAR \$64.99

Our most popular Chocolate Chunk Cookie  
(260 - 380 Cals per cookie)

*Vegetarian (Gluten Friendly cookies - individually packaged - available with advanced notice)*

## NEW TRIO OF MACARONS \$99.99

Served in 3 Ottawa Senators Souvenir Mini Pucks.  
Yours to keep and take home!

24 pieces - Dark Chocolate, Pistachio, Raspberry  
(70 - 100 Cals per piece)

*Vegetarian, Contains Nuts*

## NEW SENATORS STRAWBERRY SHORTCAKE PARFAITS \$109.99

Served in 8 Ottawa Senators Souvenir Helmets.  
Yours to keep and take home!

Vanilla Sponge Cake, Strawberries, Strawberry  
Compote, Gold Flakes, Whipped Cream  
(378 Cals per parfait)

*Vegetarian*

## BEIGNET INDULGENCE \$79.99

Sweet Red Currant Jam & Chocolate  
(115 Cals per beignet)

*Vegetarian*

## GOURMET CHOCOLATE BROWNIES \$79.99

Dark Chocolate Brownies  
(274 Cals Per 2oz serving)

*Vegan, Gluten Friendly*

## SEASONAL FRESH FRUIT PLATTER \$89.99

May Include: Pineapple, Honey Dew, Cantaloupe,  
Grapes, Strawberry, Orange, Black Berry  
(55 Cals per 4oz serving)

*Vegetarian, Vegan, Dairy Free, Gluten Friendly*



## DELIVERY

will begin during 2nd period for **Hockey**,  
and during final intermission before main  
acts for other events.



## NEW SIGNATURE "SUGARBUSH – CABANE À SUCRE" CHEESECAKE \$99.99

Hand crafted and baked in house.

Inspired by the maple sugarbushes surrounding the  
Ottawa Valley and Outaouais. With rich flavours of  
maple and toasted pecans  
(575 Cals per slice)

*Vegetarian, Contains Nuts*

## HÄAGEN-DAZS ICE CREAM BARS

INDIVIDUAL \$8.09

PLATTER (12) \$97.08

(260 - 280 Cals per bar)

*Vegetarian, Contains Nuts*

Häagen-Dazs

## SPECIAL CELEBRATIONS

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

### SPECIAL OCCASION CAKE \$125.99

Chocolate and Vanilla  
(290 - 390 Cals per slice)

*Vegetarian*

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# BEVERAGES



ALL PACKAGES REQUIRE  
72 business hours' notice.



# SIGNATURE COCKTAIL BARS

DESIGNED TO SERVE 8 GUESTS / ALL BOTTLES ARE 750ML

## HOLA MARGARITA! \$285.00

**One 750ml bottle of Premium Casamigos Blanco Tequila**

Classic Margarita Mix  
Rimming Salt  
Fresh Cut Lemons + Limes

Includes 8 Sens souvenir mason jars. Yours to keep and bring home!

## CLASSIC MIMOSA \$195.00

**Two bottles of Bread & Butter Prosecco chilled on ice**

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

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



## THE CLASSIC CAESAR \$249.00

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

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

Includes 8 Sens souvenir mason jars. Yours to keep and bring home!

# HOT BEVERAGE PACKAGES

## IRISH COFFEE BAR \$195.00

**One 750ml bottle of Jameson Irish Whiskey**

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

## HOT CHOCOLATE + COFFEE BAR \$175.00

CHOOSE ONE

**One 375ml Bottle of Baileys or One Bottle of 375ml Kahlua.**

Hot Chocolate  
Brewed Tim Hortons Coffee,  
Mini Marshmallows  
Whipped Cream  
Sprinkles  
Chocolate Sauce



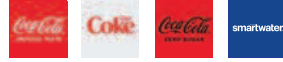
STANDARD ALCOHOLIC BEVERAGES	PER STANDARD SERVING SIZE	/	APPROXIMATE AVERAGE CALORIES
Spirits 40%	1 shot (45ml / 1.5oz)	/	100

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. 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.

**YOU AND YOUR GUESTS**  
will be billed on consumption.

# NON-ALCOHOLIC BEVERAGES



Proud Sponsors

## THESE ITEMS WILL BE PRE-STOCKED IN YOUR SUITE.

### BEVERAGES

<b>Coke</b> 500ml / 150 cal	<b>\$6.59</b>	<b>Ginger Ale</b> 500ml / 190 cal	<b>\$6.59</b>
<b>Diet Coke</b> 500ml / 0 cal	<b>\$6.59</b>	<b>Dasani</b> 591ml / 0 cal	<b>\$5.25</b>
<b>Sprite</b> 500ml / 192 cal	<b>\$6.59</b>	<b>smartwater</b> 591ml / 0 cal	<b>\$7.00</b>

## THESE ITEMS ARE AVAILABLE UPON REQUEST.

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

### BEVERAGES

<b>Coke Zero</b> 500ml / 0 cal	<b>\$6.59</b>	<b>Sparkling</b> 355ml / 0 cal	<b>\$7.85</b>
<b>Fanta Orange</b> 500ml / 150 cal	<b>\$6.59</b>	<b>Sparkling</b> 750ml / 0 cal	<b>\$10.29</b>
<b>Iced Tea</b> 500ml / 160 cal	<b>\$6.39</b>	<b>Club Soda</b> 355ml / 0 cal	<b>\$4.30</b>
<b>Apple Juice</b> 300ml / 130 cal	<b>\$7.00</b>	<b>Tonic Water</b> 355ml / 130 cal	<b>\$4.30</b>
<b>Orange Juice</b> 300ml / 130 cal	<b>\$7.00</b>		

### COFFEE & TEA PODS

<b>Assorted each</b> 0 cal	<b>\$3.75</b>
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# BEER / CIDER / COOLERS



Proud Sponsor

## THESE ITEMS WILL BE PRE-STOCKED IN YOUR SUITE.

### DOMESTIC

Coors Light	473ml	137 cal	\$12.95
Molson Canadian	473ml	143 cal	\$12.95

### PREMIUM

Creemore Lager	473ml	174 cal	\$14.45
Blue Moon	473ml	168 cal	\$13.49

### INTERNATIONAL

Heineken	500ml	206 cal	\$14.39
Amstel Ultra 3.8% ABV	473ml	90 cal	\$13.65

### CIDER / COOLERS

Strongbow Cider	500ml	175 cal	\$14.55
Mott's Original Caesar	458ml	170 cal	\$13.59
Twisted Tea	473ml	194 cal	\$13.69
<b>NEW</b> Coors Seltzer Slushie	473ml	130 cal	\$13.69
Rotating Flavours			
Vizzy Hard Seltzer	473ml	140 cal	\$13.69
Rotating Flavours			

## THESE ITEMS ARE AVAILABLE UPON REQUEST.

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

### PREMIUM

Coors Original	473ml	147 cal	\$14.35
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### INTERNATIONAL

Sol	473ml	206 cal	\$13.59
Birra Morretti	500ml	185 cal	\$14.39
Madri Excepcional	473ml	152 cal	\$14.39

### COOLERS

Fine Company Radler	473ml	194 cal	\$14.55
Mott's Extra Spicy	458ml	170 cal	\$13.59
Mott's Pickled Bean	458ml	170 cal	\$13.59

### NON-ALCOHOLIC BEER

Coors Edge 0.5%ABV	473ml	45 cal	\$10.49
Heineken 0.0	330ml	69 cal	\$10.49



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Each of the wines in our portfolio have been chosen to complement the diverse flavours and ingredients in the 2024 - 2025 suites menu. We hope you enjoy the selections.



# WINE SELECTIONS

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

## WHITE

- ★ Sauvignon Blanc, **Tarapacá Reserva**, Central Valley, Chile \$58.00
- NEW Sauvignon Blanc, **Villa Maria Private Bin**, Marlborough, New Zealand \$69.00
- Pinot Grigio, **Bolla**, Veneto, Italy \$62.00
- Pinot Grigio, **Santa Margherita**, Valdadige, Italy / Vegan \$84.00
- Chardonnay, **Bread & Butter**, California USA \$72.00

## SPARKLING

- NEW Bread & Butter Prosecco DOC, Italy 200ml \$19.99 750ml \$72.00

## SPARKLING ROSÉ

- Pinot Noir + Chardonnay Blend, **Louis Bouillot**, Cremant de Bourgogne, France \$89.00

## ROSÉ

- Bread & Butter**, California, USA Can 250ml \$17.00

## RED

- ★ Cabernet Sauvignon, **Tarapacá Reserva**, Central Valley, Chile \$58.00
- Cabernet Sauvignon, **Joel Gott 815**, California, USA \$84.00
- Cabernet Sauvignon, **Raymond Reserve Selection**, Napa Valley, USA \$162.00
- Cabernet Sauvignon, **Stag's Leap Wine Cellars Artemis**, Napa, USA \$261.00
- NEW Malbec, **Don David Reserve**, Calchaquí Valley, Argentina \$65.00
- Pinot Noir, **Bread & Butter**, California, USA \$72.00
- NEW Shiraz, **Two Hands Gnarly Dudes**, Barossa Valley, Australia \$79.00
- Amarone della Valpolicella Classico, **Tomassi**, Veneto, Italy \$156.00
- Brunello Di Montalcino, **Castelgiocondo, Frescobaldi**, Tuscany, Italy \$177.00

## NON-ALCOHOLIC

- NEW Garnacha-Syrah, **Natureo Red 0.5%**, Spain / Vegan \$35.00
- Muscat, **Natureo White 0.5%**, Spain / Vegan \$35.00

## ★ 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
Wine (12% ABV)	1 glass (142 mL/5oz)	/	120 -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.

# 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	\$190.00
Casamigos Reposado	\$220.00

## VODKA

Wayne Gretzky Estates No.99 Ice Storm	\$146.00
Grey Goose	\$220.00

## WHISKY

Wayne Gretzky Estates No.99 Canadian Whisky	\$146.00
Crown Royal	\$168.00
Jameson	\$175.00
Dunrobin Canadian Whisky	<b>NEW</b> 50ml \$19.00 750ml \$168.00

## RUM

Havana Club Original 3 Year Old	\$146.00
Havana Club Anejo Reserve	\$168.00
Lamb's Spiced Rum	\$146.00

## GIN

<b>NEW</b> Dunrobin Artisanal	\$146.00
Dunrobin Earl Grey	<b>NEW</b> 50ml \$19.00 750ml \$168.00

## SCOTCH

Johnnie Walker Red Label	\$146.00
Glenlivet 12 <i>*preorder only</i>	\$187.00*

## LIQUEURS

Kahlua	375ml	\$73.00
Baileys	375ml	\$73.00

Proud Sponsors



**YOU AND YOUR GUESTS**  
will be billed on consumption.



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.

**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

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

### 1 ONLINE CATERING WEBSITE

Our Online Suite Catering website is:

[www.suitecatering.com/canadiantirecentre](http://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.

### 2 STANDING FOOD ORDERS

To place a standing food order, please contact our Premium Suites Administrative Team.

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 to keep on file for any no 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 9 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](mailto: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
- » Credit card number, expiry date and associated billing postal / zip code
- » 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.

## 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 FOOD AND 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.

### 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.

- 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.

## CONTACT INFORMATION

### CANADIAN TIRE CENTRE

[CTC.PremiumOrdering@aramark.ca](mailto:CTC.PremiumOrdering@aramark.ca)

## PREMIUM SERVICES ADMINISTRATIVE:

### MANAGER

**Susan Jamieson**

613.599.0230 ext. 5010

[jamieson-susan@aramark.com](mailto:jamieson-susan@aramark.com)

### ASSISTANT

**Laura Zandbelt**

613.599.0230 ext. 5013

[zandbelt-laura@aramark.com](mailto:zandbelt-laura@aramark.com)

## PAYMENTS & FEES

### PAYMENT PROCEDURES AND POLICIES

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

- » **DIRECT BILLING**  
with associated billing postal / zip code, provided by host on advance or event day menu order form
- » **CREDIT CARD**  
with associated billing postal / zip code, provided by host on advance or event day menu order 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. **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 it 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 charges 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. 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.

### 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 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 Administrative Team would be happy to work with you, to ensure every detail has been addressed. Please contact Susan Jamieson or Laura Zandbelt, listed under contact information, 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 team 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%.

## 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 5 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 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 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.

## CONTACT INFORMATION

### CANADIAN TIRE CENTRE

[CTC.PremiumOrdering@aramark.ca](mailto:CTC.PremiumOrdering@aramark.ca)

## PREMIUM SERVICES ADMINISTRATIVE:

### MANAGER

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### ASSISTANT

**Laura Zandbelt**

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**CANADIAN TIRE CENTRE**