



Courtesy of TD Wealth

# SUITE MENU

TORONTO BLUE JAYS  
2025







TD Executive Suites

Courtesy of TD Wealth

# PACKAGES

*Serves 8 -12 guests*





# PLAY BALL

\$750

Serves 8 -12 guests. Price not inclusive of Administrative Charge or HST.

## PRE - GAME

### BUTTERED POPCORN

Bottomless

### KETTLE CHIPS & DIP

Spiced Kettle Chips | Caramelized Onion Dip

### HERITAGE GREENS SALAD

Heirloom Tomatoes | Cucumber | Heirloom Carrots | Watermelon Radish | Shallot Vinaigrette

### HEIRLOOM CRUDITÉ

Hummus | Local Vegetables | Assorted Breads

## UPON GUEST ARRIVAL

### DOUBLE-SMOKED TURKEY CIABATTA

Comté Cheese | Pickled Bell Peppers | Herb Aioli | Ciabatta

### SOFT PRETZEL BITES

Queso | Crunchy Maple Mustard

### SCHNEIDERS BALLPARK HOT DOGS

100% Beef | Traditional Toppings | Soft Hot Dog Buns

### CHICKEN TENDERS

Plum Sauce

## TOP OF THE FOURTH

### CHOCOLATE CHIP COOKIES

Served Warm

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness



Vegan



Vegetarian



Gluten-Free



Dairy Free



Halal





# 7<sup>TH</sup> INNING STRETCH

\$850

Serves 8 -12 guests. Price not inclusive of Administrative Charge or HST.

## PRE - GAME

### BUTTERED POPCORN

Bottomless

### CLASSIC CHICKEN CAESAR SALAD

Romaine | Shaved Parmigiano | Croutons | Lemon | Roasted Garlic Caesar Dressing

### KETTLE CHIPS & DIP

Spiced Kettle Chips | Caramelized Onion Dip

### HEIRLOOM CRUDITÉ

Hummus | Local Vegetables | Assorted Breads

## UPON GUEST ARRIVAL

### POTATO & CHEDDAR PIEROGIES

Caramelized Onions | Scallion | Sour Cream

### CHICKEN WINGS

Choice of Buffalo or BBQ Sauce | Ranch Dip

### SCHNEIDERS BALLPARK HOT DOGS

100% Beef | Traditional Toppings | Soft Hot Dog Buns

### CHEESEBURGER SLIDERS

Special Sauce | Pickle | Soft Rolls

### RIG 'N' CHEESE

Cheese Fondue | Rigatoni | Buttered Breadcrumbs

## TOP OF THE FOURTH

### CHOCOLATE MOUSSE CAKE

Pistachio | Raspberry

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# THE BIG LEAGUES

\$1100

*Serves 8 -12 guests. Price not inclusive of Administrative Charge or HST.*

## PRE - GAME

### BUTTERED POPCORN

Bottomless

### KETTLE CHIPS & DIP

Spiced Kettle Chips | Caramelized Onion Dip

### CLASSIC CHICKEN CAESAR SALAD

Romaine | Shaved Parmigiano | Croutons | Lemon | Roasted Garlic Caesar Dressing

### HEIRLOOM CRUDITÉ

Hummus | Local Vegetables | Assorted Breads

### CHARCUTERIE PLATTER

Double Cream Brie | Creamery Smoked Cheddar | Herbed Goat Cheese | Calabrese | Prosciutto | Salami | Dried Fruit Mixed Nuts | Grapes | Stone Fruit Jam | Dijon Mustard | Assorted Breads | Crackers

## UPON GUEST ARRIVAL

### SHRIMP PLATTER

Cocktail Sauce | Old Bay Aioli | Lemon

### BEEF SHORT RIB PASTRAMI SANDWICH

Emmental Cheese | Ballpark Mustard | Rye

### SCHNEIDERS BALLPARK HOT DOGS

100% Beef | Traditional Toppings | Soft Hot Dog Buns

### GRILLED YAKITORI CHICKEN SKEWERS

Charred Leek-Shitake Mushroom Rice | Soya Glaze

### PORK BACK RIBS

Apple BBQ Sauce | Cabbage Slaw | Cornbread

### CHOCOLATE MOUSSE CAKE

Pistachio | Raspberry

### SEASONAL FRUIT & BERRIES

Chili Lime Spice

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# À LA CARTE





*Serves 8 -12 guests*





# SNACKS & SALADS

Serves 8 -12. Price not inclusive of Administrative Charge or HST.

**JUMBO PEANUTS** | \$40    

Roasted

**BUTTERED POPCORN** | \$50  

Bottomless

**CRACKER JACK** | \$50  

Classic Caramel Coated Popcorn & Peanuts

**KETTLE CHIPS & DIP** | \$65 

Spiced Kettle Chips | Caramelized Onion Dip

**TORTILLA CHIPS & DIPS** | \$65   

Salsa Fresca | House Guacamole

**HERITAGE GREENS SALAD** | \$85    

Heirloom Tomatoes | Cucumber | Heirloom Carrots | Watermelon Radish |  
Shallot Vinaigrette

**CLASSIC CHICKEN CAESAR SALAD** | \$95 

Romaine | Shaved Parmigiano | Croutons | Lemon | Roasted Garlic Caesar Dressing

**BUFFALO MOZZARELLA CAPRESE** | \$95 

Heirloom Tomatoes | Basil | Balsamic Pearls | Crostini

**ANCIENT GRAIN BOWL** | \$115   

Puffed Rice | Wild Rice | Millet | Farro | Quinoa | Kale | Vegan Feta |  
Candied Pecans | Pomegranate Seeds | Strawberry-Peppercorn Dressing

**SHRIMP VERMICELLI SALAD** | \$130 

Bean Sprouts | Peppers | Onions | Carrots | Mint | Lime-Tamarind Dressing

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# STARTERS

Serves 8 -12. Price not inclusive of Administrative Charge or HST.

## CHEF'S COLD KITCHEN

### HEIRLOOM CRUDITÉ | \$70

Hummus | Local Vegetables | Assorted Breads

### WHIPPED GOAT CHEESE & BALSAMIC FIGS | \$115

Balsamic Figs | Lemon Thyme Honey Gastrique | Candied Pecans | Crispy Baguette

### DRIED BEEF "JERKY" | \$125

Short Rib | Lime Leaf | Coconut Flake | Nam Jim Sauce

### SHRIMP PLATTER | \$135

Cocktail Sauce | Old Bay Aioli | Lemon

### CHARCUTERIE PLATTER | \$165

Double Cream Brie | Creamery Smoked Cheddar | Herbed Goat Cheese | Calabrese | Prosciutto | Salami | Dried Fruit | Mixed Nuts | Grapes | Stone Fruit Jam | Dijon Mustard | Assorted Breads & Crackers

### TUNA "POKE" NACHOS | \$175

Wonton Chips | Soy Marinated Tuna | Scallions | Sriracha Aioli | Togarashi

### SUSHI & NIGIRI | \$225

Assorted Traditional Maki Sushi | Sliced Premium Fish Nigiri Sushi | Soy Sauce | Wasabi | Pickled Ginger

### SEAFOOD TOWER | \$415

Citrus Poached Shrimp | Crab Claws | Lobster Tails | Cocktail Sauce | Old Bay Aioli | Tabasco | Lemon

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# STARTERS

Serves 8 -12. Price not inclusive of Administrative Charge or HST.

## CHEF'S HOT KITCHEN

### POTATO & CHEDDAR PIEROGIES | \$75

Caramelized Onions | Scallion | Sour Cream

### JAMAICAN BEEF PATTIES | \$80

Jerk BBQ Sauce

### VEGETABLE TARTINE | \$95

Seasonal Vegetables | Sundried Tomato Pesto | Balsamic | Vegan Feta | Puff Pastry

### BRAISED PORK BELLY BAO | \$105

Hoisin Aioli | Pickled Cucumber | Carrot | Scallions | Bao Bun

### GRILLED YAKITORI CHICKEN SKEWERS | \$110

Charred Leek-Shitake Mushroom Rice | Soya Glaze

### BRAISED SHORT RIB TACOS | \$165

Pineapple Pico De Gallo | Ancho Chili | Coriander | Pickled Red Onion | Crema | Soft Tortilla

### TOMAHAWK STEAK (32OZ) | \$775

Confit Fingerlings | Pomme Purée | Heirloom Carrots | Cipollini Onions | Onion Rings |  
Roasted Tomato Chimichurri

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# HANDHELDS

Serves 8 -12. Price not inclusive of Administrative Charge or HST.

## CHILLED

**MEDITERRANEAN WRAP** | \$65    

Spinach | Hummus | Chickpea Salad | Roasted Bell Pepper | Basil | Gluten-Free Tortilla

**VEGAN BUFFALO “CHICKEN” WRAP** | \$110   

Vegan Tenders | Franks Red Hot | Celery | Vegan Blue Cheese | Spinach Tortilla

**MAINE LOBSTER ROLLS** | \$145

Old Bay Aioli | Lemon | Soft Rolls

**DOUBLE-SMOKED TURKEY CIABATTA** | \$160

Comté Cheese | Pickled Bell Peppers | Herb Aioli | Ciabatta

## HOT

**GRILLED VEGETABLE TOASTIE** | \$120   

Zucchini | Eggplant | Bell Peppers | Red Onion | Sundried Tomato Pesto | Balsamic Glaze | Focaccia

**CHEESEBURGER SLIDERS** | \$125

Special Sauce | Pickle | Soft Rolls

**BEEF SHORT RIB PASTRAMI SANDWICH** | \$135

Emmental Cheese | Ballpark Mustard | Rye

**TOGARASHI SHRIMP PO BOY** | \$165

Sriracha Aioli | Iceberg | Soft Rolls

**COLLEGE ST. PANINI** | \$195

Mortadella | Salami | Honey Ham | Provolone | Honey Dijon Pesto

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# BALLPARK CLASSICS


Price not inclusive of Administrative Charge or HST.

## FAN FAVOURITES

**SOFT PRETZEL BITES** | \$75   
Queso | Crunch Maple Mustard

**SCHNEIDERS BALLPARK HOT DOGS** | \$90  
100% Beef | Traditional Toppings |  
Soft Hot Dog Buns

**JALAPENO POPPERS** | \$95   
Lime Cilantro Crema

**RIG 'N' CHEESE** | \$110   
Cheese Fondue | Rigatoni |  
Buttered Breadcrumbs

**CHICKEN TENDERS** | \$130  
Plum Sauce

**CHICKEN WINGS** | \$140   
Choice of Buffalo or BBQ Sauce | Ranch Dip


**PORK BACK RIBS** | \$205  
Apple BBQ Sauce |  
Cabbage Slaw | Cornbread

## PIZZA NOVA®

All pizzas are 12 slices.

**CHEESE** | \$50   
Tomato Sauce | Mozzarella

**PEPPERONI** | \$55  
Pepperoni | Mozzarella | Tomato Sauce

**VEGETARIAN** | \$55   
Mushroom | Green Pepper |  
Spanish Onion | Mozzarella

**MEAT SUPREME** | \$55  
Pepperoni | Real Bacon | Italian Sausage |  
Ground Beef | Mozzarella

**DELUXE** | \$60  
Pepperoni | Green Pepper |  
Mushroom | Mozzarella

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# DESSERTS

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## **CHOCOLATE BARK** | \$60

White Chocolate Ganache | Almonds | Chocolate Truffles | Dried Raspberry

## **CHOCOLATE CHIP COOKIES** | \$70

Served Warm

## **CAKE POPS** | \$70

Confetti

## **CINNAMON BUN SKILLET** | \$85

Cracker Jack Praline

## **CHOCOLATE MOUSSE CAKE** | \$95

Pistachio, Raspberry

## **SEASONAL FRUIT & BERRIES** | \$105

Chili Lime Spice

### **SIGNATURE GELATO & DESSERT CART**

*Dessert Cart features a selection of locally owned DOLCE gelato, cake, candy, and sweets.*

*Advanced pre-order is required, as event day orders cannot be guaranteed. Charged on consumption.*

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# BEVERAGES





# BEVERAGES

*Serves up to 16 cocktails. Price not inclusive of Administrative Charge or HST.*

## BEVERAGE PACKAGES

### **CRAFT BEER** | \$175

Includes 12 cans (473ml) of Local Craft Beer

### **MIMOSA** | \$195

2 Bottles of Folanari Prosecco | Orange Juice | Grapefruit Juice |  
Selection of Fresh Fruit Garnishes

### **MOTT'S CLAMATO CAESAR** | \$300

Bottle of Stoli Vodka | Motts Clamato Caesar Mix | Tabasco | Worcestershire Sauce | Classic |  
Island Heat | Nashville Hot | Romano

### **MARGARITA** | \$300

Bottle of 1800 Blanco Tequila | Dillons Orange Liqueur | Strawberry-Yuzu |  
Blood Orange-Coconut | Grapefruit

## SIGNATURE COCKTAILS

*Presented in a 1-gallon keg.*

### **"OK BLUE JAYS" RUM PUNCH** | \$300

Bacardi Superior Rum | Fresh Lemon Juice | Elderflower Syrup | Blue Spirulina

### **"LONG FLY BALL" STRAWBERRY GINGER LEMONADE** | \$300

Stoli Vodka | House-Made Lemonade | Ginger & Strawberry Syrup



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# BEVERAGES

## BEER

473 ml

**BUDWEISER** | \$13.50

**\*BUD LIGHT** | \$13.50

**\*CORONA** | \$14.75

**\*MICHELOB ULTRA** | \$14.75

**\*MILL ST ORGANIC** | \$14.75

**MILL ST IPA** | \$14.75

**\*STELLA ARTOIS** | \$14.75

## READY TO DRINK

473 ml

**BRICKWORKS CIDER BATCH 1904** | \$15.50

**\*NÜTRL** | \$15.50

**MIKE'S HARDER LEMONADE** | \$15.50

**MIKE'S HARD ICED TEA** | \$15.50

**CUTWATER** 355 ml | \$15.50

## CONSUMPTION BAR

*Available upon request. Includes Mixers & Garnishes. Priced per ounce (1 oz.).*

**GREY GOOSE** | \$15.25

**HENDRICK'S** | \$15.25

**BACARDI 8-YEAR-OLD** | \$15.25

**1800 BLANCO TEQUILA** | \$15.25

**GOODERHAM AND WORTS CANADIAN WHISKY** | \$15.25

*\*These products are pre-stocked in your suite and charged upon consumption. Price not inclusive of Administrative Charge or HST.*





# BEVERAGES

## SPIRITS

*Priced by the bottle (750ml)*

**STOLI** | \$155

**GREY GOOSE** | \$235

**BOMBAY SAPPHIRE** | \$165

**HENDRICK'S** | \$235

**BACARDI SPICED** | \$155

**BACARDI SUPERIOR** | \$155

**BACARDI 8 YEAR** | \$185

**1800 BLANCO** | \$210

**CASAMIGOS BLANCO** | \$295

**JP WISER'S** | \$155

**GOODERHAM AND WORTS CANADIAN WHISKY** | \$235

**MAKER'S MARK** | \$255

**GLENLIVET 12 YEAR** | \$315

## NON-ALCOHOLIC

**SOFT DRINKS** | \$5.25

\*Canada Dry Ginger Ale | Dr. Pepper | Crush Orange | \*Coca-Cola | \*Diet Coke | Coca-Cola Zero |

\*Sprite | Fuze Iced Tea

**MINUTE MAID** | \$6.75

Orange Juice | Apple Juice

**\*CLEARLY CANADIAN SPARKLING WATER** | \$7.25

**CORONA CERO NON-ALCOHOLIC** 355ml | \$7.75

**ATYPIQUE NON-ALCOHOLIC COCKTAIL** 355ml | \$7.25

Mojito | Sangria

**RED BULL** | \$7.50

Original | Sugar Free

**\*SMARTWATER** 591ml | \$8.25

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# WINE

*Priced by the bottle (750 ml).*

## RED

**LEYDA RESERVE PINOT NOIR** | \$68

*Chile*

**FRESCOBALDI CHIANTI CLASSICO  
SANGIOVESE** | \$68

*Italy*

**PAGO AYLÉS, UNEXPECTED  
GARNACHA** | \$72

*Spain*

**THIRTY BENCH RED BLEND** | \$72

*Canada*

**BREAD & BUTTER CABERNET  
SAUVIGNON** | \$74

*USA*

**VINA OLABARRI TEMPRANILLO** | \$82

*Spain*

**ERATH PINOT NOIR** | \$88

*USA*

**FONTANAFREDDA BAROLO** | \$102

*Italy*

**WADE CELLARS CABERNET  
SAUVIGNON** | \$120

*USA*

**FRESCOBALDI BRUNELLO** | \$138

*Italy*

**CA' DEL MONTO AMARONE** | \$176

*Italy*

## WHITE

**LIBERO PINOT GRIGIO** | \$68

*Italy*

**VILLA MARIA SAUVIGNON BLANC** | \$70

*New Zealand*

**3XP CHARDONNAY** | \$70

*Canada*

**LEANING POST RIESLING** | \$72

*Canada*

**PELLER ESTATES PINOT GRIS** | \$74

*Canada*

**BREAD & BUTTER CHARDONNAY** | \$74

*USA*

**JEAN MARC BROCARD CHABLIS  
CHARDONNAY** | \$98

*France*

**DOMAINE HUBERT BROUCHARD,  
SANCERRE SAUVIGNON BLANC** | 102

*France*

## SPARKLING

**FOLANARI PROSECCO** | \$68

*Italy*

**POMMERY CHAMPAGNE** | \$170

*France*

**POMMERY ROSÉ CHAMPAGNE** | \$185

*France*





# HOURS OF OPERATION

*Regular Office Hours: Monday - Friday | 9:30 am - 5:30 pm*

## ADVANCED ORDERING DEADLINES & PROCEDURES

Advance orders must be placed by 12:00pm EST three business days prior to event day.

<b>Thursday Events</b>	Due Monday prior
<b>Friday Events</b>	Due Tuesday prior
<b>Saturday Events</b>	Due Wednesday prior
<b>Sunday Events</b>	Due Wednesday prior
<b>Monday Events</b>	Due Wednesday prior
<b>Tuesday Events</b>	Due Thursday prior
<b>Wednesday Events</b>	Due Friday prior

- Preferred method of ordering is through our online [portal](#).
- Each Suiteholder will be required to create an account to place a pre-order as well as event day orders.
- We encourage you to appoint one person to place all food and beverage orders for your suite to develop a more effective communication channel and avoid duplication of orders.
- Suiteholders and administrators can access this portal at any time to place orders. Please note, advanced day orders are highly encouraged. After the order deadline of three business days, a condensed event day menu will be available.
- For assistance using the online ordering platform, please email our Suites Catering Team: [rogerscentre-suites@legends.net](mailto:rogerscentre-suites@legends.net)





# GENERAL GUIDELINES

## EVENT DAY ORDERING

A condensed event day menu will be available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Host. If food and beverage, payment information, or host payment were not arranged prior to the event, please be advised that your guests will be responsible for all costs incurred, including the Suite Host. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

## PAR STOCK & INVENTORY

For the convenience of the suite owners and their guests, each suite is stocked with a par level of beers, ready-to-drink, and non-alcoholic beverages. Billing will be based on beverage consumption during each event. Liquor and spirits can be purchased by the bottle or the ounce, and wine can be purchased by the bottle.

## UNCONSUMED FOOD & BEVERAGES

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

## FOOD & BEVERAGE DELIVERY

All food and beverages ordered in advance will be delivered on a set service schedule to maintain the highest quality and presentation, unless a specific time is requested.

## ALCOHOLIC BEVERAGES

Guests must be 19 years or older to purchase and consume alcoholic beverages. Valid identification is required upon request. Suite Hosts will verify ID for any guest who appears under the age of 40.





# ADDITIONAL CHARGES

## CANCELLATION POLICY

A 30% cancellation fee will apply to all orders cancelled less than two business days prior to the event date.

## PAYMENT INFORMATION

It is Rogers Centre's policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the event, a pre-authorization hold will be placed on the credit card for all advanced orders. In some rare cases, the pre-authorization hold and the final charged amount may appear simultaneously on the online billing statement. This is **NOT** a double charge, as the pre-authorization hold will drop from the billing statement once the cardholder's banking institution has cleared the final billing amount (typically in 2-3 business days).

## SUITE HOST SERVICES

TD Executive Suites are required to have a Suite Host at each event. A charge for a Suite Host will be applied to your final bill at the end of the event, should host fees not be included in your suite purchase. A premium charge plus HST will apply to any event scheduled on a Statutory Holiday.

For larger premium service areas, additional labor charges will apply. Please speak to your Suite Catering Team for more details.

## TAX & ADMINISTRATIVE CHARGES

A 13% HST and an 18% Administrative Charge will be added to your final food and beverage bill. The Administrative Charge is for administration of the Event, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide services to the guests. It is retained by management to help defray administrative costs related to the event. It is at your sole discretion to leave a gratuity for the service staff. Prices do not include HST on food, beverages, or administrative charges.

We look forward to hosting you at Rogers Centre! Home of the Toronto Blue Jays.





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