



TD
Executive
Suites



Courtesy of TD Wealth



Welcome to the big leagues.

2024



TD Executive Suites

Courtesy of TD Wealth

PACKAGES

Serves 8-12 Guests

Price not inclusive of Administrative Charge or HST.





ON DECK \$675

Price not inclusive of Administrative Charge or HST



PRE-GAME

BUTTERED POPCORN

Bottomless

HERITAGE GREENS SALAD

Organic Mix Greens, Shaved Carrots, Cucumber, Grape Tomatoes, Citrus Vinaigrette

HEIRLOOM CRUDITÉ

Seasonal Vegetables, Greek Yogurt Dressing

UPON GUEST ARRIVAL

BALLPARK SAMPLER

Mozzarella Sticks with Marinara Sauce, Jalapeño Poppers, Popcorn Chicken, Mini Corn Dogs

CHICKEN TENDERS

Plum Sauce

GARLIC WAFFLE FRIES

Rosemary Parmesan Dust, Garlic Aioli

BACON CHEDDAR SLIDERS

Maple Pepper Bacon, Special Sauce, Dill Pickles, Cheddar Cheese, Martin's Rolls

SCHNEIDERS BALLPARK HOT DOGS

100% Beef, Ketchup, Mustard, Relish, Martin's Buns

TOP OF THE FOURTH

SEASONAL FRUIT & BERRY SALAD

Greek Yogurt Dip

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



Vegan



Vegetarian



Gluten Free



Dairy Free





TRIPLE PLAY \$770

Price not inclusive of Administrative Charge or HST



PRE-GAME

BUTTERED POPCORN

Bottomless

TORTILLA CHIPS & DIPS

Salsa Fresca & Housemade Guacamole

HEIRLOOM CRUDITÉ

Seasonal Vegetables, Greek Yogurt Dressing

LOADED POTATO SALAD

Red Bliss Potatoes, Green Onions, Bacon Bits, Sharp Cheddar, Dijon Aioli

CHICKEN & BACON SALAD SANDWICH

Roasted Chicken Salad, Maple-Pepper Bacon, Lettuce, Tomato, White Cheddar, Herb Aioli, Croissant Bun

UPON GUEST ARRIVAL

MAC 'N' CHEESE

Creamy Cheddar Cheese Sauce, Brown Butter Crumb

PORCHETTA

Maple Mustard Aioli, Pickled Vegetables, Crackling, Portuguese Rolls

SMOKED BEEF BRISKET NACHOS

Apple BBQ Sauce, Beer Cheddar Cheese, Pickled Red Onion, Apple Pico, Tortilla Chips

TOP OF THE FOURTH

S'MORES TARTS

Chocolate Ganache, Marshmallow Foam, Graham Cracker Crust

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



Vegan



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HOME RUN \$925

Price not inclusive of Administrative Charge or HST



PRE-GAME

BUTTERED POPCORN

Bottomless

KETTLE CHIPS & DIP

Spiced Kettle Chip, Caramelized Onion Dip

MEZZE DIP PLATTER

Roasted Garlic Hummus, Crudité & Pita Bread

CLASSIC CAESAR SALAD

Chopped Romaine, Shaved Parmigiano, Croutons, Lemon, Roasted Garlic Caesar Dressing

UPON GUEST ARRIVAL

LOBSTER ROLLS

Lobster Salad, Herb Aioli, Soft Rolls

PIEROGIES

Brown Buttered Potato & Cheese Pierogies, Caramelized Onions, Scallions, Sour Cream, Bacon Bits (served on the side)

TRUFFLE CHICKEN

Roasted Heirloom Potatoes, Gremolata

CHAR-BROILED FLANK STEAK

Crispy Onion Rings, Pickled Mushrooms, Chimichurri Sauce

BUTTER-POACHED GARLIC SHRIMP

Tarragon, Preserved Lemon

TOP OF THE FOURTH

STRAWBERRY & WHITE CHOCOLATE SHORTCAKE

Crispy Meringue, Strawberry Compote, Chantilly, Sponge Cake

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À LA CARTE

Serves 8-12 Guests

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SNACKS & SALADS

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SNACKS

BUTTERED POPCORN | \$50  

Bottomless

CRACKER JACK | \$45    

6 Bags Per Order

JUMBO PEANUTS | \$40    

6 Bags Per Order

KETTLE CHIPS & DIP | \$65  

Spiced Kettle Chip, Caramelized Onion Dip

TORTILLA CHIPS & DIPS | \$65    

Salsa Fresca & Housemade Guacamole

SALADS

CLASSIC CAESAR SALAD | \$65

Chopped Romaine, Shaved Parmigiano, Croutons, Lemon, Roasted Garlic Caesar Dressing

HERITAGE GREENS SALAD | \$65    

Organic Mix Greens, Shaved Carrots, Cucumber, Grape Tomatoes, Citrus Vinaigrette

LOADED POTATO SALAD | \$75 

Red Bliss Potatoes, Green Onions, Bacon Bits, Sharp Cheddar, Dijon Aioli

ROASTED CHICKEN COBB SALAD | \$85 

Baby Gem & Purple Romaine, Heirloom Tomatoes, Hard Boiled Egg, Bacon, Blue Cheese, Avocado, House Ranch

FATTOUSH SALAD | \$75   

Romaine Lettuce, Parsley, Cherry Tomato, Cucumber, Red Onion, Radish, Spiced Pita Chips, Cous Cous, Sumac Vinaigrette

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STARTERS

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CHILLED

HEIRLOOM CRUDITÉ | \$70

Seasonal Vegetables, Greek Yogurt Dressing

CHEESE & CHARCUTERIE | \$140

Locally Selected Cheese and Meats - Maple Cheddar, Ash Goat & Double Cream Brie, Prosciutto, Genoa Salami, Capicola, Niagara Stone Fruit Jam, Dijon Mustard, Lavash

MEZZE DIP PLATTER | \$70

Roasted Garlic Hummus, Crudité & Pita Bread

SHRIMP COCKTAIL | \$120

Horseradish "Bloody Caesar", Old Bay Aioli, Lemons

SUSHI & NIGIRI | \$225

48-Piece Assorted Rolls and Nigiri, Soy Sauce, Wasabi, Pickled Ginger

HOT

GARLIC WAFFLE FRIES | \$75

Rosemary Parmesan Dust, Garlic Aioli

CAULIFLOWER BITES | \$75

Sweet Soy Glaze, Sesame Seeds, Scallions, Gochujang Aioli

SOFT PRETZEL BITES | \$55

Crunchy Maple Mustard

TOKYO TOTS | \$60

Furikake, Nori, Bonito, Sriracha Aioli

PIEROGIES | \$55

Brown Buttered Potato & Cheese Pierogies, Caramelized Onions, Scallions, Sour Cream, Bacon Bits (served on the side)

BALLPARK SAMPLER | \$115

Mozzarella Sticks with Marinara Sauce, Jalapeño Poppers, Popcorn Chicken, Mini Corn Dogs

SMOKED BEEF BRISKET NACHOS | \$95

Apple BBQ Sauce, Beer Cheddar Cheese, Pickled Red Onion, Apple Pico, Tortilla Chips

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SANDWICHES & SLIDERS

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CHILLED

CHICKEN & BACON SALAD SANDWICH | \$120

Roasted Chicken Salad, Maple-Pepper Bacon, Lettuce, Tomato, White Cheddar, Croissant Bun

ITALIAN SUBMARINE | \$130

Mortadella, Genoa Salami, Honey Ham, Provolone, Lettuce, Tomato, Maple Dijonnaise, Rosemary Focaccia

LOBSTER ROLLS | \$145

Lobster Salad, Herb Aioli, Ace Slider Bun

CRISPY "CHICKEN" CHICKPEA & TOMATO WRAP | \$110

Chickpea Salad, Garlic Hummus, Tomato, Red Onion, Cucumber, Kalamata Olives, Tofu Aioli, Cilantro, Spinach Tortilla

MEDITERRANEAN VEGETABLE SANDWICH | \$110

Hummus, Zucchini, Peppers, Onions, Eggplant, Balsamic Glaze, Herb Focaccia

HOT

BACON CHEDDAR SLIDERS | \$125

Maple Pepper Bacon, Special Sauce, Dill Pickles, Cheddar Cheese, Martin's Roll

KOREAN FRIED CHICKEN SLIDERS | \$130

Crispy Chicken, Pickled Cucumber, Carrot & Cilantro Slaw, Gochujang Dressing, Soft Roll

BIG SMOKED MEAT ON RYE | \$135

Ballpark Mustard, Sauerkraut, Dill Pickle, Marble Rye Panini

PORCHETTA | \$135

Maple Mustard Aioli, Pickled Vegetables, Crackling, Portuguese Rolls

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PIZZA & BALLPARK CLASSICS

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PIZZA NOVA®

All pizzas are 12 slices

PEPPERONI | \$50

Pepperoni, Mozzarella

DELUXE | \$55

Pepperoni, Green Pepper, Mushroom, Mozzarella

MEAT SUPREME | \$55

Pepperoni, Real Bacon, Italian Sausage, Ground Beef, Mozzarella

VEGETARIAN | \$50

Mushroom, Green Pepper, Spanish Onion, Mozzarella

SIMPLE CHEESE | \$45

BALLPARK CLASSICS

SCHNEIDERS BALLPARK HOT DOGS | \$80

100% Beef, Ketchup, Mustard, Relish, Martin's Buns

SAUSAGE SAMPLER | \$95

Oktoberfest, Debricziner, Bratwurst, Peppers & Onions, Dijon Mustard, Soft Rolls

CHICKEN TENDERS | \$125

Plum Sauce

CHICKEN WINGS | \$135

Classic Buffalo OR BBQ Sauce, Ranch Dip

MAC 'N' CHEESE | \$75

Creamy Cheddar Cheese Sauce, Brown Butter Crumb

CHILI CHEESE DOGS | \$90

House Made Chili, Cheddar Cheese & Sour Cream, Soft Rolls

TRUFFLE CHICKEN | \$115

Roasted Heirloom Potatoes, Gremolata

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DESSERTS

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WARM COOKIES | \$65

Chocolate Chunk & Macadamia Nut

SEASONAL FRUIT & BERRY SALAD | \$80

Greek Yogurt Dip

BLONDIES & BROWNIES | \$75

Fresh Berries

CANNOLI | \$85

Mascarpone Custard, Ganache, Pearls

STRAWBERRY & WHITE CHOCOLATE SHORTCAKE | \$90

Crispy Meringue, Strawberry Compote, Chantilly, Sponge Cake

S'MORES MINI TARTS | \$85

Chocolate Ganache, Marshmallow Foam, Graham Cracker Crust

SIGNATURE GELATO & DESSERT CART

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

Advanced pre-order is required as event day orders cannot be guaranteed.

Charged per item.

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BEVERAGES

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BEVERAGE PACKAGES

MOTT'S CLAMATO CAESAR | \$300

Bottle of Stolli Vodka, Mott's Clamato The Original Mix, Tabasco, Worcestershire Sauce, Extreme Bean, Celery Salt, Lime, Celery

"TOUCH 'EM ALL JOE" APEROL SPRITZ | \$215

Bottle of Segura Viudas Organic Brut Cava, Bottle of Aperol, Soda Water, Orange Slices

SIGNATURE COCKTAILS

PRE-BATCHED & SERVED IN A 1-GALLON KEG

Serves up to 16 guests

"OK BLUE JAYS" RUM PUNCH | \$300

Bacardi Superior Rum, Fresh Lemon Juice, Monin Elderflower Syrup, Blue Spirulina

"THE BIG LEAGUES" BOURBON

CHERRY SMASH | \$300

Jim Beam Black Bourbon, Monin Cherry Smash Mix, Fresh Lime Juice

"LONG FLY BALL" STRAWBERRY GINGER

LEMONADE | \$300

Stoli Vodka, House-made Lemonade, Monin Ginger Syrup, Monin Strawberry Syrup

"THE BOYS OF SUMMER" PRICKLY PEAR

MARGARITA | \$300

1800 Blanco Tequila, Fresh Lime Juice, Monin Prickly Pear Syrup, Agave Nectar

SPIRITS

Priced by the bottle (750ml)

BACARDI SUPERIOR | \$145

BACARDI SPICED | \$145

BACARDI 8 YEAR | \$175

STOLICHINAYA | \$145

GREY GOOSE | \$225

1800 | \$200

TROMBA | \$225

JP WISER'S | \$145

JIM BEAM BLACK | \$165

DEWAR'S WHITE LABEL | \$225

GLENLIVET FOUNDER'S RESERVE | \$300

BOMBAY SAPPHIRE | \$155

HENDRICK'S | \$225

GOODERHAM & WORTS CANADIAN WHISKEY | \$225





BEVERAGES

Price not inclusive of Administrative Charge or HST



*These products are pre-stocked in your suite

BEER

473 ml

- * **BUDWEISER | \$12.85**
- * **BUD LIGHT | \$12.85**
- * **CORONA | \$14**
- MICHELOB ULTRA | \$14**
- * **MILL ST ORGANIC | \$14**
- MILL ST IPA | \$14**
- * **STELLA ARTOIS | \$14**
- CORONA SUNBREW**
- NON-ALCOHOLIC 355ml | \$5.75**

READY TO DRINK

- BRICKWORKS CIDER BATCH 1904 | \$14.25**
- * **NÜTRL LIME | \$14.25**
- NÜTRL GRAPE | \$14.25**
- CUTWATER MARGARITA | \$14.25**
- MIKE'S HARDER LEMONADE | \$14.25**
- MIKE'S HARD ICED TEA | \$14.25**

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**
- TROMBA BLANCO | \$15.25**
- GOODERHAM & WORTS CANADIAN WHISKEY | \$15.25**

NON-ALCOHOLIC

- * **SOFT DRINKS | \$5.25**
Canada Dry Ginger Ale, Dr. Pepper, Grape Crush, Orange Crush, Coca-Cola, Diet Coke, Coca-Cola Zero, Sprite, Nestea
- RED BULL | \$7.50**
Original, Sugar Free
- * **DASANI | \$6.25**
- PERRIER | \$6.25**
- ATYPIQUE | \$7**
Mojito, Spritz
- MINUTE MAID | \$6.75**
Orange Juice, Apple Juice





WINE

Price not inclusive of Administrative Charge or HST



Priced by the bottle (750 ml)

RED

**BERINGER MAIN & VINE
CABERNET SAUVIGNON | \$62**

California, USA

JOSH MERLOT | \$64

California, USA

SANTA JULIA RESERVE MALBEC | \$70

Mendoza, Argentina

VILLA OLABARI TEMPRANILLO | \$73

Rioja, Spain

THIRTY BENCH RED BLEND | \$78

Peller, Ontario

**RODNEY STRONG CABERNET
SAUVIGNON | \$98**

California, USA

**RODNEY STRONG RUSSIAN RIVER
PINOT NOIR | \$98**

Russian River, California, USA

ORNELLAIA LE VOLTE | \$98

Tuscany, Italy

ROSÉ

GROW WILD ROSE | \$62

Niagara, Canada

WHITE

**BERINGER MAIN & VINE
PINOT GRIGIO | \$62**

California, USA

CAVALIERE D'ORO PINOT GRIGIO | \$64

Veneto, Italy

MATUA SAUVIGNON BLANC | \$68

Hawke's Bay, New Zealand

CHLOE CHARDONNAY | \$72

Monterey County, California, USA

**ALOIS LAGEDER DOLOMITI
PINOT GRIGIO ADIGE | \$72**

Alto Adige, Italy

**RODNEY STRONG 'CHARLOTTE'S HOME'
SAUVIGNON BLANC | \$86**

Sonoma County, California, USA

**BERINGER REGIONAL ESTATES NAPA
VALLEY CHARDONNAY | \$98**

Napa Valley, California, USA

SPARKLING

SEGURA VIUDAS CAVA BRUT | \$64

Penedes, Spain

LAURENT PERRIER CHAMPAGNE | \$245

Champagne, France





TD Executive Suites

Courtesy of TD Wealth

SUITE SERVICES





HOURS OF OPERATION

REGULAR OFFICE HOURS: **9:30 AM - 5:00 PM, MON-FRI**

JESSICA TATE

Premium Event Coordinator

jtate01@legends.net

(807) 797-2583

MARIO LOMBARDO

Premium Manager

mlombardo@legends.net

(807) 797-2585

ADVANCED ORDERING DEADLINES & PROCEDURES

Advance orders must be placed by 12:00pm EST (3) business days prior to event day.

Thursday events: Due Monday prior

Friday events: Due Tuesday prior

Saturday events: Due Wednesday prior

Sunday events: Due Wednesday prior

Monday events: Due Wednesday prior

Tuesday events: Due Thursday prior

Wednesday events: Due Friday prior

- 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 3 (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 or Jessica Tate, jtate01@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 authorization was not arranged prior to the event, please be advised 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 AND 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.

UNCONSUMED FOOD & BEVERAGES

Legends 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 & BEVERAGE DELIVERY

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



ADDITIONAL CHARGES

CANCELLATION POLICY

A 30% cancellation fee will apply to all orders cancelled less than 2 (two) business days prior to the event date.

CREDIT CARD ON FILE (PAYMENT INFORMATION)

It is Legends' policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the game, pre-authorization hold will be placed on the credit card for all advanced orders. In some rare case, 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. A Premium charge plus HST will apply to any game scheduled on a Statutory Holiday.

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

TAX & ADMINISTRATIVE CHARGES

A 13% HST and a 18% Administrative Charge will be added onto 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, but rather will be 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, beverage, or administrative charges.

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

