

Scotiabank
Arena

Suites Menu
2023



PINNACLE
CATERERS



executive
suites

WELCOME



EXECUTIVE CHEF LUKAS VYHNAL

Chef Lukas Vyhnal hails from the picturesque country of the Czech Republic. It was there he had the opportunity to be classically trained by Michelin starred chefs and learn a host of specialty cuisines.

With this vast and expansive knowledge of worldly cuisine he set off to continue his education across the world working in 5-star luxury hotels; ultimately landing at the Four Season's Hotel in Toronto. This experience helped turn Chef Lukas into the leader and innovator he is today. He prides himself on finding young cooks and collaborating with them to help hone their skills and inspire them to achieve the goals needed to advance their careers. While being the Executive Chef of multiple large venues throughout the city of Toronto he has been able to use his diverse background and education to bring elevated cuisine to your traditional stadium fare.

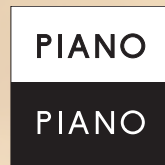
Lukas is committed to using local products in our Suites as much as possible, showcasing all that Ontario has to offer. From fresh Ontario produce, small local butchers, and wonderful cheese shops will all be incorporated whenever possible. He has teamed up with several local Toronto restaurants to bring you specialty items not found in most stadiums. With a team of 75 on our kitchen brigade, he teaches and inspires them to create the best quality food experience anywhere.

FLAVOURS OF THE CITY

Pinnacle Caterers has partnered with several of Toronto's best restaurants to showcase the flavours of the city and the reason it has become a culinary destination. Featured throughout our menu you will see iconic items from these destinations for you to enjoy!



By Chef Nuit brings the unique flavours of Thai cuisine from Chef Nuit Regular's MICHELIN Guide recommended restaurants PAI and Kiin and critically-acclaimed restaurants Sukhothai, Chaiyo, and Selva. From northern Thai street foods, to traditional Royal Thai cuisine, to modern interpretations with a Thai twist, experience Chef Nuit's cooking from her heart as she takes you on a delightful and memorable Thai culinary journey.



If there is a common thread that runs through PIANO PIANO, it's a deep seated soulfulness and sensuality that is at once warm, welcoming and just plain fun! The Italian restaurant you always wished was just around the corner is delighted to meet you.

HARBOUR⁶⁰

T O R O N T O

Located steps away from Scotiabank Arena in the iconic historical Harbour Commission building, Harbour Sixty exceeds all expectations as Toronto's premier steakhouse. Premium cuts, beautiful cocktails, and an elevated dining atmosphere—their unforgettable delectable dishes will restore your belief in culinary perfection.



For over 35 years, EDO has established itself as a premier service, leading the way as a pioneer and innovator in delivering high-quality sushi and Japanese cuisine experiences in Toronto. EDO's team of expert Chefs skillfully handcrafts exceptional Japanese dishes, curating the perfect array of top-notch ingredients, harmonious flavors, and artistic aesthetics. Renowned for their unwavering commitment to precision and excellence, the EDO team is wholeheartedly dedicated to providing a dining service that leaves a lasting impression and exhilarates the palates of both those in search of familiar favorites and sushi connoisseurs seeking bold, inventive creations.

FAN FAVOURITES

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$95 PER PERSON (MINIMUM 8)

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made bourbon BBQ sauce

CAESAR (V)

Romaine hearts, Parmesan cheese, garlic croutons, creamy Caesar dressing, grilled lemon

SHRIMP SPRING ROLLS

Cocktail shrimp, potato starch, sesame oil, white pepper, sweet chili sauce

HOT DOGS

All beef franks

STREET CORN & CAULIFLOWER QUESO (V)

Mexican spiced Cheddar, Cotija dip, house spiced nacho chips

SNACK ATTACK

Bottomless popcorn, potato chips, pretzels

FRESH BAKED COOKIE PLATE (V)



SUGGESTED Enhancements

SERVES 8 GUESTS

BEEF SLIDERS

Mushroom Swiss, all beef mini-burgers
\$185

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, shrimp spring rolls, spinach kibbeh, cacio e pepe arancini, vegetable samosas, sweet chili and arrabiata sauce
\$205

KENSINGTON MARKET

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$110 PER PERSON (MINIMUM 8)

GUACAMOLE & PICO DE GALLO (V)

In-house seasoned nacho chips

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, shrimp spring rolls, spinach kibbeh, cacio e pepe arancini, vegetable samosas, sweet chili and arrabbiata sauce

MEZE BOARD (V)

Middle Eastern inspired dips, olives, pickled vegetables, Feta cheese, cucumber, grilled bread, charred lemon

PAI THAI NOODLE SALAD (VG)

Wheat noodles, cilantro, green onions, bean sprouts, chilli oil, toasted sesame seeds, toasted peanuts, fried garlic

CHICKEN FAJITAS

Peppers, onions, tequilla, cilantro crema, Pico de Gallo, queso, guacamole, flour tortillas

THAI VEGETABLE SUMMER ROLLS (GF,V)

Julienne vegetables, fresh herbs, rice noodles, sesame ginger ponzu dip

HOUSE MADE CHURROS (V)

Chili chocolate sauce, Dulce de leche



SUGGESTED Enhancements

SERVES 8 GUESTS

CURATED CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan bread basket
\$150

ASIAN SATAYS (GF)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce
\$160

BACKYARD BBQ

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$115 PER PERSON (MINIMUM 8)

STREET CORN & CAULIFLOWER QUESO (V)

Mexican spiced Cheddar, Cotija dip, house spiced nacho chips

STEAK SANDWICH

Canadian beef tenderloin, crispy oyster mushrooms, onion & mustard jam, rosemary bun

PAI MANGO SALAD

Sweet mango, heirloom carrots, red cabbage, pickled red onion, fish sauce, tamarind paste, coriander.

Served with roasted peanuts on the side

ASIAN SATAYS (GF)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce

MARKET CRUDITÉ & KETTLE CHIPS (V)

Herb buttermilk ranch dip

CRISPY CHICKEN LETTUCE WRAPS

Yuzu aioli, pickled carrot and cucumbers, fried shallots, apple kimchi relish

FRESH BAKED COOKIE PLATE (V)



SUGGESTED Enhancements

SERVES 8 GUESTS

CHARCUTERIE BOARD

Imported and locally cured meats, small batch mustards, pickles, artisan bread basket

\$155

BRUSCHETTA POMODORO (V)

Olive oil marinated tomatoes, three foot ciabatta, basil oil, confit garlic aioli

\$70

BAY STREET

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$190 PER PERSON (MINIMUM 8)

CURATED CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan bread basket

HOUSE CURED GRAVLAX BOARD

Gin cured salmon, pickled capers and onions, herb crème fraîche, wholegrain mustard, artisan bread basket

MINI LOBSTER & SHRIMP ROLLS

East coast style lobster & shrimp salad, brioche bun

MIXED GRILL

Char grilled beef tenderloin medallions, flat iron half chicken, lamb chops, grilled vegetables, roasted herbed baby potatoes, crispy onion strips

PIANO PIANO

100 LAYER LASAGNA (V)

Tomato, Fior di Latte, basil

BABY GREENS (GF,V)

Baby greens, shaved heirloom vegetables, chia seeds, dijon & white balsamic vinaigrette

PIANO PIANO NUTELLA TIRAMISU

Coffee, cocoa, mascarpone, Nutella



SUGGESTED Enhancements

SERVES 8 GUESTS

ASIAN SATAYS (GF)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce

\$160

MVP DELUXE SUSHI BOAT

Our deluxe sushi experience includes an assortment of Nigiri, Maki and Sashimi, both vegetarian and gluten free options included

50 Pieces \$425 - 80 Pieces \$650

THE PINNACLE

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$295 PER PERSON (MINIMUM 8)

INCLUDES THREE PREMIUM BEVERAGES PER PERSON, OFFERING A CHOICE OF THE FOLLOWING:
TALL BOY PREMIUM OR DOMESTIC BEER, COOLER, GLASS OF OUR HOUSE WINE,
SHOT OF BAR LIQUOR AND ANY NON-ALCOHOLIC BEVERAGE STOCKED IN YOUR SUITE

BEEF & MOROCCAN CARROT HUMMUS (VG)

Crisp pita chips

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian Burrata cheese, marinated vegetables, sweet & savoury preserves, artisan bread basket

HARBOUR 60 TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, Cheddar, Provolone, Parmesan

SEAFOOD TOWER (GF)

Freshest available selection

QUINOA SALAD (V)

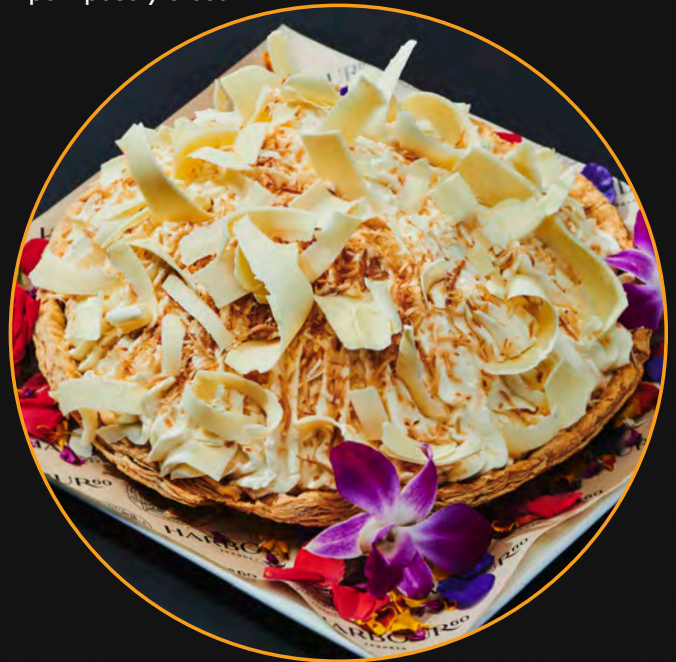
Three color quinoa, peppers, pickled onions, tomatoes, kale, roasted sweet potatoes cucumbers, Kalamata olives, honey vinaigrette

HARBOUR 60 PRIME STRIPLOIN

USDA Prime, Nebraska, grass fed, grain finished, Harbour 60 steak rub spiced jus

HARBOUR 60 COCONUT CREAM PIE (V)

White chocolate & coconut filling, puff pastry crust



SUGGESTED Enhancements

SERVES 8 GUESTS

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo shrimp, cocktail sauces

\$185

GRILLED ASPARAGUS (GF,V)

Garlic and herb oil, grilled lemon, shaved parmesan

\$85

BOARDS & BOWLS

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

DIP BOWLS

STREET CORN & CAULIFLOWER QUESO (V)

Mexican spiced Cheddar, Cotija dip, house spiced nacho chips

\$95

GUACAMOLE & PICO DE GALLO (V)

In-house seasoned nacho chips

\$90

MARKET CRUDITÉ & KETTLE CHIPS (V)

Herb buttermilk ranch dip

\$105

BEET & MOROCCAN CARROT HUMMUS (VG)

Crisp pita chips

\$95

BOARDS



MEZE BOARD (V)

Middle Eastern inspired dips, olives, pickled vegetables, Feta cheese, cucumber, grilled bread, charred lemon

\$125

CURATED CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan bread basket

\$150

CHARCUTERIE BOARD

Imported and locally cured meats, small batch mustards, pickles, artisan bread basket

\$155

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian Burrata cheese, marinated vegetables, sweet & savoury preserves, artisan bread basket

\$175

HOUSE CURED GRAVLAX BOARD

Gin cured salmon, pickled capers and onions, herb crème fraîche, wholegrain mustard, artisan bread basket

\$165

SHAREABLE BITES

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo shrimp, cocktail sauce \$185

THAI VEGETABLE SUMMER ROLLS (GF,V)

Julienne vegetables, fresh herbs, rice noodles, sesame ginger ponzu dip \$90

MINI LOBSTER & SHRIMP ROLLS

East coast style lobster & shrimp salad, brioche bun \$205

QUESADILLAS

Cheddar, Pico de gallo, cream cheese, jalapeños, chipotle crema
Mexican spiced chicken \$105
Vegetable (V) \$95

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, shrimp spring rolls, spinach kibbeh, cacio e pepe arancini, vegetable samosas, sweet chili and arrabiata sauce \$205

ASIAN SATAYS (GF)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce \$160

PIANO PIANO SNACK DUO (V)

Arancini cacio e pepe and Fontina croquettes triple peppercorn béchamel, alla vodka sauce \$160

PAI THAI NOODLE SALAD (VG)

Wheat noodles, cilantro, green onions, bean sprouts, chilli oil, toasted sesame seeds, toasted peanuts, fried garlic \$145
ADD Chicken \$160

BRUSCHETTA POMODORO (V)

Olive oil marinated tomatoes, three foot ciabatta, basil oil, confit garlic aioli \$70



CLASSIC STADIUM FAVOURITES

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

FAJITAS

Peppers, onions, tequilla, cilantro crema,
Pico de Gallo, queso, guacamole, flour tortillas

Shrimp	\$185
Chicken	\$170
Vegetable (V)	\$140

HARBOUR 60 TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, Cheddar,
Provolone, Parmesan

	\$200
ADD Applewood smoked bacon	\$25
Grilled chicken breast	\$45
Poached lobster	\$80

HOT DOGS

All beef franks	\$80
ADD Beef Chili and Cheese	\$45

PLANT BASED SLIDERS (VG)

100% plant based mini burgers	\$230
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CHICKEN TENDERS

White meat tenders, ginger plum sauce	\$160
ADD Waffles, Buffalo tenders, pickles	\$40

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made Bulleit bourbon BBQ sauce	\$150
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CRISPY CHICKEN LETTUCE WRAPS

Yuzu aioli, pickled carrot and cucumbers, fried shallots, apple kimchi relish	\$170
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VEGETABLE SPRING ROLLS (V)

Vietnamese sweet chili, cilantro, pickled ginger	\$100
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BEEF SLIDERS

All beef mini-burgers, your choice of:	
Mushroom Swiss	\$185
Caramelized onion and Gouda	\$185
Bacon Cheddar	\$185



SANDWICHES & EDO SUSHI

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

SANDWICHES

MINI SMOKED TURKEY CLUBS

Smoked turkey breast, lettuce, tomato, country bacon, scallion mayo, potato buns **\$155**

STEAK SANDWICH

Canadian beef tenderloin, crispy oyster mushrooms, onion & mustard jam, rosemary bun **\$240**

WRAP BASKET

Grilled chicken & vegetable, arugula pesto
Curried chickpea & vegetable, crispy lettuce **\$145**
Vegan only option available

TORONTO TORPEDO

Pastrami, grilled & marinated red peppers, garlic aioli, arugula, Provolone, three foot ciabatta bun **\$155**



SUSHI



PREMIUM ASSORTMENT PLATTER

Your fan favourites for both Maki and Nigiri
40 Pieces **\$225**
70 Pieces **\$375**

GARDEN SUSHI PLATTER (V)

Seasonal vegetarian Nigiri and Maki with Japanese special ingredients and flavours
40 Pieces **\$200**
70 Pieces **\$325**

MAKI MANIA PLATTER

A Maki lovers dream come true including Dynamite, California and Vegetarian Maki items
40 Pieces **\$210**
70 Pieces **\$350**

NOTHING BUT NIGIRI PLATTER

An assortment of Salmon, Tuna, Tiger Shrimp, Asparagus and Inari Nigiri pieces
40 Pieces **\$375**
70 Pieces **\$650**

MVP DELUXE SUSHI BOAT

Our deluxe sushi experience includes an assortment of Nigiri, Maki and Sashimi, both vegetarian and gluten free options included
50 Pieces **\$425**
80 Pieces **\$650**



PIZZA & GOURMET FLATBREADS

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

PIZZA



EXTRA LARGE SIZE = 16"

PEPPERONI

Cheese, pepperoni \$58

CANADIAN

Pepperoni, bacon, mushrooms \$58

VEGETARIAN (V)

Green peppers, mushrooms, onions, tomatoes \$56

CHEESE (V)

Cheese only \$56

CAULIFLOWER CRUST (GF,V)

Available In 10" Size \$40

ADD CREAMY GARLIC DIPPING SAUCE

3 FOR \$9



GOURMET FLATBREADS

GOURMET MEDITERRANEAN (V)

Sun dried tomatoes, fresh Mozzarella, Kalamata olives, grilled artichokes \$65

HAWAIIAN CHICKEN

BBQ chicken, smoked bacon, chili, pineapples, red onions \$65

PRIMAVERA (V)

Spinach, goat cheese, mushrooms, roasted red peppers, pesto \$65

SIGNATURE ENTRÉES

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

BONE IN COWBOY STEAKS

Long bone AAA Alberta rib eye,
chimichurri sauce

\$650

HARBOUR 60 PRIME STRIPLOIN

USDA Prime, Nebraska, grass fed, grain finished,
Harbour 60 steak rub spiced jus

\$455

RACK OF LAMB (GF)

Ontario Lamb, artisanal mustard

\$320

PAN SEARED HALIBUT (GF)

Grilled asparagus, piquillo pepper vierge sauce

\$395

SEAFOOD TOWER (GF)

Freshest available selection

\$725

MIXED GRILL

Char grilled beef tenderloin medallions, flat iron half
chicken, lamb chops, grilled vegetables, roasted herbed
baby potatoes, crispy onion strips

\$535



WE ARE PROUD TO OFFER THE SAME INCOMPARABLE
QUALITY AND SELECTION OF MEATS AND SEAFOOD
AS HARBOUR SIXTY STEAKHOUSE. ALL SOURCED
FROM THE BEST PROVIDERS AND PREPARED BY
CHEFS WITH FLAIR.

PRIME RIB

Alberta AAA, slow roasted and hand carved,
horseradish jus

Half (feeds 8-10)

\$400

Full (feeds 10-16)

\$800

PINNACLE'S SIGNATURE HALF CHICKEN (GF)

Giguere Chicken Ballotine

\$295

Choice of:

Classic bourbon barbeque glaze, roasted potato

Chef Carlton's Caribbean jerk marinade, rice and peas

PIANO PIANO

100 LAYER LASAGNA (V)

Tomato, Fior di Latte, basil

\$265

PAI GAENG PANANG CURRY

Thick Panang curry sauce, Thai basil, red bell peppers,
coconut milk, jasmine rice

Chicken

\$275

Tofu (VG)

\$275



PINNACLE SIDES & SALADS

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

SIDES

ROASTED POTATOES (VG,GF)

Chili oil, Harbour 60 steak spice \$60

CARIBBEAN RICE AND PEAS (VG,GF)

\$60

SWEET & SPICY BRUSSELS SPROUTS (GF,V)

Spiced pepitas \$65

GRILLED ASPARAGUS (GF,V)

Garlic and herb oil, grilled lemon, shaved parmesan \$85

SALADS

CAESAR (V)

Romaine hearts, Parmesan cheese, garlic croutons, creamy Caesar dressing, grilled lemon \$95

PAI MANGO SALAD

Sweet mango, heirloom carrots, red cabbage, pickled red onion, fish sauce, tamarind paste, coriander. Served with roasted peanuts on the side \$110

BABY GREENS (VG,GF)

Baby greens, shaved heirloom vegetables, chia seeds, dijon & white balsamic vinaigrette \$90

QUINOA SALAD (V)

Three color quinoa, peppers, pickled onions, tomatoes, kale, roasted sweet potatoes cucumbers, Kalamata olives, honey vinaigrette \$95

ADD to any salad

Double smoked bacon \$25
Grilled chicken breast \$45
Marinated tofu \$45



DESSERTS & SNACKS

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

DESSERTS

FRESH BAKED COOKIE PLATE (V)

\$65

FRESH FRUIT PLATTER (GF,V)

Domestic and exotic

\$105

HÄAGEN-DAZS (V)

Ice Cream Bars

"Welcome to a world of Indulgence"

\$9.75

HOUSE MADE CHURROS (V)

Chili chocolate sauce, Dulce de leche

\$55

PIANO PIANO NUTELLA TIRAMISU (V)

Coffee, cocoa, mascarpone, Nutella

\$110

HARBOUR 60 COCONUT CREAM PIE (V)

White chocolate & coconut filling,
puff pastry crust

\$110

MAKE YOUR OWN S'MORES

In house made assorted marshmallows
and chocolate, fresh strawberries,
cookies, crackers and a mixed
berry coulis



\$95

PINNACLE DAILY DESSERT CART

For even more decadent options, a larger selection of homemade pastries, tarts and cakes travel suite to suite throughout events. Enjoy these sweet specialties with an accompanying liqueur on our well-appointed cart.

CAKES CAKES & CAKES

At Pinnacle, our in-house pastry chef and team are happy to offer, and cater to special occasions with, customizable cake and dessert requests with at least 48 hours notice. Please inquire further for more details.

IN SUITE SNACKS

For your convenience we have stocked one package of each of the following in your suite

BOWL OF POTATO CHIPS

Plain or Salt & Vinegar

\$15.00

DORITOS NACHO CHEESE

\$16.00

DRY ROASTED PEANUTS

\$15.00

DELUXE MIXED NUTS

\$20.00

SNACKS TO ORDER

SNACK ATTACK

Bottomless popcorn, potato chips, pretzels

\$75.00

M&M'S PEANUT OR MILK CHOCOLATE

\$12.50

GOURMET POPCORN (V)

Bottomless

\$35.00

COMEBACK SNACKS

SALTED CARAMEL POPCORN

Individual Bag

\$11.50

MUNCHIES SNACK MIX

\$16.00

SKITTLES

\$10.50

CHOCOLATE ALMONDS

\$18.00

TWIZZLERS

\$10.50

PRETZELS

\$14.00

NON ALCOHOLIC BEVERAGES

ALL OF THESE PRODUCTS ARE PRESTOCKED IN YOUR SUITE AND CHARGED BASED ON CONSUMPTION

SOFT DRINKS

Coca-Cola®	500 ml	\$8.00
Coca-Cola® Zero Sugar	500 ml	\$8.00
Diet Coke®	500 ml	\$8.00
Sprite®	500 ml	\$8.00
Nestea® Iced Tea	500 ml	\$8.00
Canada Dry® Ginger Ale	355 ml	\$7.00
Canada Dry® Club Soda	355 ml	\$7.00
Canada Dry® Tonic	355 ml	\$7.00

WATER

smartwater®	591 ml	\$8.75
vitaminwater® (on request)	591 ml	\$9.00
AHA® Flavoured Sparkling		
Water (on request)	500 ml	\$8.00

JUICE

Minute Maid® Orange Juice	355 ml	\$7.50
Minute Maid® Cranberry Cocktail	355 ml	\$7.50
Mott's Clamato Juice	341 ml	\$6.00

ENERGY DRINK (ON REQUEST)

 Red Bull	250 ml	\$8.25
Red Bull Sugar Free	250 ml	\$8.25

NON ALCOHOLIC BEER

Heineken 0.0 (on request)	355 ml	\$13.50
Guinness 0.0 (on request)	355 ml	\$13.50

COFFEE

<i>Tim Hortons</i> Premium Coffee	\$4.50
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TEA (ON REQUEST)

Orange Pekoe or Herbal	\$4.50
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THE TRADEMARKS THAT APPEAR ARE THE PROPERTY OF THEIR RESPECTIVE TRADEMARK OWNERS

ALCOHOLIC BEVERAGES

THE FOLLOWING PRODUCTS WILL BE STOCKED IN YOUR SUITE
AND CHARGED BASED ON CONSUMPTION

IN SUITE WINE

Yellow Tail, Shiraz, Australia	750 ml	\$75.00
Folonari, Pinot Grigio, Italy	750 ml	\$75.00
Bread and Butter, Cabernet Sauvignon, California	750 ml	\$99.00
Villa Maria, Sauvignon Blanc, New Zealand	750 ml	\$99.00

IN SUITE COOLERS

Smirnoff Ice®	473 ml	\$16.25
Mott's Clamato Caesar	473 ml	\$16.25
Vizzy Blueberry Pomengranite	473 ml	\$16.25
Simply Spiked Lemonade	473 ml	\$16.25

CONSUMPTION SPIRIT BAR (ON REQUEST)

Captain Morgan® White Rum	1 oz	\$16.00
Tanqueray® Gin	1 oz	\$16.00
Crown Royal® Canadian Whisky	1 oz	\$16.00
Johnnie Walker® Red Label® Scotch	1 oz	\$16.00
Ciroc Ultra Premium Vodka	1 oz	\$16.00
Don Julio Blanco	1 oz	\$16.00
Bulleit Bourbon	1 oz	\$16.00

THE FOLLOWING PRODUCTS CAN BE PURCHASED FOR YOUR SUITE BY THE BOTTLE (750ML)
(OTHER SPIRITS AVAILABLE UPON REQUEST)

RUM

Captain Morgan® White Rum	\$275.00
Captain Morgan® Spiced Rum	\$275.00
Captain Morgan® Private Stock	\$300.00
Captain Morgan® 100 Proof	\$350.00
Ron Zacapa® Rum	\$425.00

RYE WHISKIES

Crown Royal® Canadian Whisky	\$300.00
Crown Royal® Peach Canadian Whisky	\$300.00
Crown Royal® Apple Canadian Whisky	\$300.00
Crown Royal® Vanilla Canadian Whisky	\$300.00
Crown Royal® Black Canadian Whisky	\$325.00

VODKA

Ketel One® Vodka	\$300.00
Ciroc Ultra Premium Vodka	\$375.00

SINGLE MALT WHISKIES

Singleton®	\$425.00
Dalwhinnie® 15 yr	\$475.00
Talisker® 10 yr	\$425.00
Lagavulin® 8 yr	\$425.00
Lagavulin® 16 yr	\$600.00

SCOTCH

Johnnie Walker® Red Label®	\$295.00
Johnnie Walker® Black Label®	\$325.00
Johnnie Walker® Blue Label®	\$1050.00

TEQUILA

Don Julio® Blanco Tequila	\$475.00
Don Julio® Reposado Tequila	\$525.00
Don Julio® 70th	\$650.00
Don Julio® 1942	\$1095.00

GIN

Tanqueray® Gin	\$275.00
Tanqueray® No. Ten Gin	\$295.00

CÎROC

Captain Morgan™

JOHNNIE WALKER.
KEEP WALKING.

Crown Royal

SMIRNOFF

Tanqueray

ALCOHOLIC BEVERAGES

THE FOLLOWING PRODUCTS CAN BE PURCHASED FOR YOUR SUITE BY THE BOTTLE (750ML)
(OTHER SPIRITS AVAILABLE UPON REQUEST)

★ **THESE PRODUCTS ARE PRESTOCKED IN YOUR SUITE
ALL OTHER PRODUCTS ARE AVAILABLE UPON REQUEST**

OTHERS

Martini & Rossi Red	500 ml	\$75.00
Martini & Rossi White	500 ml	\$75.00
Virginia Black		\$195.00
Bailey's® Irish Cream		\$295.00
Bailey's® Almande		\$325.00
Bailey's® Deliciously Light		\$325.00
Bulleit™ Bourbon		\$325.00
Hennessy VS		\$425.00
Courvoisier VSOP		\$525.00
Hennessy VSOP		\$550.00

COOLERS

Smirnoff Ice® Light Raspberry & Soda	355 ml	\$13.50
Captain Morgan® Mai Tai	355 ml	\$13.50
Smirnoff Ice® Peach Lemonade	473 ml	\$16.25
Smirnoff Ice® Berry Blast	473 ml	\$16.25
Strongbow Cider	500 ml	\$16.25
Arizona Half & Half	473 ml	\$16.25
Vizzy Strawberry Mimosa	473 ml	\$16.25
★ Mott's Clamato Caesar	458 ml	\$16.25
★ Vizzy Blueberry Pomengranite	473 ml	\$16.25
★ Smirnoff Ice®	473 ml	\$16.25
★ Simply Spiked Lemonade	473 ml	\$16.25

BEER

DOMESTIC BEER

★ Coors Light	473 ml	\$14.75
★ Canadian	473 ml	\$14.75



PREMIUM BEER

★ Creemore Springs Lager	473 ml	\$16.25
Coors Original	473 ml	\$16.25
Steamwhistle	473 ml	\$16.25
Hop Valley IPA.	473 ml	\$16.25
Miller Lite	473 ml	\$16.25
Molson Ultra	355 ml	\$13.50
Blue Moon	473 ml	\$16.25

IMPORTED BEER

★ Heineken	500 ml	\$16.25
Guinness Draught	440 ml	\$16.25

NON ALCOHOLIC BEER

Heineken 0.0	355 ml	\$13.50
Guinness 0.0	355 ml	\$13.50

ALCOHOLIC BEVERAGES

THE FOLLOWING PRODUCTS CAN BE PURCHASED FOR YOUR SUITE BY THE BOTTLE (750ML)

HOUSE RED WINES

Yellow Tail, Shiraz, Australia	\$75.00
Bread and Butter, Cabernet Sauvignon, California	\$99.00

HOUSE WHITE WINES

Folonari, Pinot Grigio, Italy	\$75.00
Villa Maria, Sauvignon Blanc, New Zealand	\$99.00

WHITE WINES

Riesling, 'Dolomite', Cave Spring, Niagara, Ontario	\$78.00
Pinot Grigio delle Venezie, Antica Vigna, Veneto, Italy	\$78.00
Chadonnay, Goldorado, Lodi, California, USA	\$78.00
Sauvignon Blanc, Loveblock, Marlborough, New Zealand	\$95.00
Chardonnay, McManis, California, USA	\$95.00
Pinot Grigio, Santa Margherita, Italy	\$95.00
Chardonnay, Gnarly Head, California, USA	\$95.00
Chablis, Domaine Gueguen, France	\$165.00
Chardonnay, 'Estate', Cristom, Willamette, Oregon	\$185.00

SPARKLING WINES/CHAMPAGNES

Prosecco Superiore, 'Valdobbiadene', Santomè, Treviso, Italy, N/V	\$78.00
Champagne Brut, Piper-Heidsieck, Reims, France	\$240.00
Champagne Brut, Möet & Chandon, Epernay, France	\$285.00
Champagne Rosé, Veuve-Clicquot, Epernay, France	\$325.00
Dom Perignon, Möet & Chandon, Epernay, France	\$675.00
Champagne Brut, 'Grand Cuveé', Krug, Reims, France	\$850.00
Champagne Brut, Ace of Spades, Reims, France	\$950.00

DESSERT WINE

Select Late Harvest Vidal, Vineland, Niagara, Ontario, Canada	375 ml	\$85.00
Late Harvest Riesling, Cave Spring Niagara, Ontario, Canada	375 ml	\$90.00

RED WINES

Cabernet Franc, Cave Spring, Niagara, Ontario	\$78.00
Merlot, Landing 63, California	\$95.00
Malbec, Crios, Mendoza, Argentina	\$95.00
Cabernet Sauvignon, Sterling, California, USA	\$95.00
Merlot, Sterling, California, USA	\$95.00
Shiraz, Peter Lehmann, 'The Barossan', Australia	\$95.00
Cabernet Sauvignon, Headwind, California, USA	\$95.00
Cabernet Sauvignon, Viña Amalia, Mendoza, Argentina	\$95.00
Cabernet Sauvignon, Joel Gott, '815', Lodi and Napa Valley, California	\$95.00
Tommasi, Ripasso, Valpolicella	\$95.00
Pinot Noir, McManis, California, USA	\$95.00
Cabernet Sauvignon, McManis, California, USA	\$95.00
Shiraz, Wakefield, Clare Valley, Australia	\$95.00
Chianti Classico, 'Sant'Alfonso', Rocca delle Macie, Tuscany, Italy	\$110.00
Cabernet Sauvignon, 'Seven Oaks', J. Lohr, California, USA	\$110.00
Pinot Noir, 'Estate', Hidden Bench, Ontario, Canada	\$110.00
Frescobaldi Chianti Rufina, Nipozzano Riserva	\$135.00
Cabernet Sauvignon, Harbour Sixty, California, USA	\$145.00
Cabernet Sauvignon, Sterling, Napa Valley, California, USA	\$145.00
Cabernet Sauvignon, 'Knight's Valley', Beringer, California, USA	\$145.00
Umberto Cesari, Liano, Sangiovese, Cabernet Sauvignon	\$160.00
Barolo, 'del comune di La Morra', Elena, Piedmont, Italy	\$160.00
Cabernet Sauvignon, 'Pure Paso', J. Lohr, Paso Robles, California, USA	\$175.00
Amarone Classico, Salvalai, Veneto, Italy	\$200.00
Amarone, Tedeschi, Veneto, Italy	\$200.00
Cabernet Sauvignon, Stag's Leap Winery, Napa Valley, California, USA	\$210.00
Merlot, Duckhorn, Napa Valley, California, USA	\$255.00
Cabernet Sauvignon, Whitehall Lane, Napa Valley, California, USA	\$275.00

RESERVE WINE LIST

Please contact our office at 416-815-5720 to receive our extensive Reserve Wine List. We ask that all Reserve Wines be pre-ordered 48 hours in advance so we may ensure availability.

PLACING YOUR ORDER

PLACE YOUR ORDER

Please place your order online here at least 48 hours in advance: <https://sbasuites.xdineapp.com/>



For any special requests or inquiries contact our catering team at orderdesk@pinnaclecaterers.com



Call our catering team at 416-815-5720

To ensure the highest level of presentation, service and quality, we ask that all food and beverage selections be placed by 12pm, two business days prior to an event.

All items on the menu serve a minimum of 8 guests. An Executive Suite entertaining 12-16 guests should consider ordering a themed package or alternatively order 5-7 a la carte menu selections to satisfy guests.

To place a pre-order please go to: <https://sbasuites.xdineapp.com/>

Our catering team would be delighted to help you design a menu, and are available to assist Monday to Friday from 9am to 5pm and can be reached at 416-815-5720.

EVENT DAY MENU

If you are unable to place a pre-order, a limited event day menu has been designed to satisfy your catering needs. During an event, orders may be placed through your suite attendant. Please allow 45 minutes for preparation and delivery.

For your convenience, we recommend using our pre-order service 48 hours prior to an event or by 12pm on Thursday, for weekend and Monday events.

CANCELLATIONS

Should you find it necessary to cancel your suite order, a minimum of 48 hours notice is required in advance of the event in order not to incur any charges. Please email us at orderdesk@pinnaclecaterers.com

If you have not advised us 48 hours in advance to lock your suite or cancel your pre-order or standing food order, all charges will be processed accordingly.

SPECIAL REQUESTS

Pinnacle Caterers will be happy to fulfill special menu requests, including kosher, halal, or any other dietary restrictions, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our catering team can assist you with many other arrangements; floral arrangements, gift baskets, special occasion cakes—all designed to create a unique event for you and your guests, it's really one-stop shopping!

Pinnacle Caterers is the exclusive provider of food and beverage at Scotiabank Arena. Guests are prohibited from bringing personal food or non alcoholic beverage without proper authorization. Any such items will be charged to the suite holder at our normal retail price.

SUITE SERVICE

Your suite is staffed by a Pinnacle Caterers Suite Attendant. Each Suite Attendant may service up to two suites per event.

Should you require a more personalized level of service, a dedicated Suite or request a consumption spirits bar, a dedicated Suite Attendant can be arranged for an additional charge of \$125 plus HST per event.

SUITE INVENTORY

All suites are supplied with a par stock of bottled water, soft drinks, packaged snacks, fruit juice, house wine and a selection of domestic and imported beer. These are billed according to your consumption at each event.

Each suite is stocked with chafing dishes, serving utensils, disposable plates, cups, flatware, napkins and a selection of condiments at no additional cost. All of our disposable products are biodegradable.

Should the occasion arise, you can upgrade to linen tablecloths, china plates and stainless steel flatware on a per event basis at an additional charge.

PLACING YOUR ORDER

ALCOHOL SERVICE

We recommend that a par stock of specialty wine and spirits be established for your suite. Once you have custom designed your liquor cabinet to suit the needs of your company, your Suite Attendant will automatically replenish it on an as-needed basis to maintain your stock at the desired level. The charge can appear on a separate bill to the credit card you designate.

If you require your liquor cabinet locked for a specific event, please indicate this on your pre-order menu or ordering account; otherwise your liquor cabinet will be opened for all events. If you choose to lock your company liquor cabinet, alcoholic beverages will still be available in the suite. The suite is stocked with domestic and imported beer, house wine and coolers.

The safety and enjoyment of our s is always our first priority. Please enjoy alcoholic beverages responsibly. Please be aware that according to the Alcohol and Gaming Commission of Ontario (AGCO) and the policies of Scotiabank Arena 'no alcoholic beverages may be brought into or removed from the suite' except by Executive Suites Catering Services personnel. All of our Suite Attendants are Smart Serve certified.

CREDIT CARD

Pinnacle Caterers accepts MasterCard, Visa, and American Express. A credit card is required for all pre-ordered food and beverage.

Pre-ordered food and beverage will be charged to your credit card on the day of the event. If you choose to purchase additional food and beverage while in your suite, the suite attendant will have it added to your bill. A final bill will be presented at the close of the event, for your review and signature. It will also be available online for review.

ADMINISTRATIVE CHARGES

A standard 18% administrative charge is automatically added to the net total of your entire order. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees. 7% of the administrative charge is retained by Pinnacle Caterers for credit card and other administrative charges, 11% is distributed to suites employees as additional wages.

SECOND HARVEST

Pinnacle Caterers, MLSE and Scotiabank Arena have a longstanding partnership with Second Harvest who are the largest food recovery organization in Canada.

We realize we have the potential to make a difference by not allowing perfectly good food to go to waste.

We are proud to say that each year, we collect over 50,000 meals for people in need across the city of Toronto, and our Suites contributions is an incredibly important part of that.

OFFSITE CATERING

In addition to being the exclusive caterers to Scotiabank Arena we also cater throughout the GTA and surrounding areas.

Pinnacle Caterers is one of the premier full service catering companies in the Greater Toronto Area. We have been providing culinary excellence and distinctive service for over thirty years. From gala launches, intimate dinner gatherings, casual cocktail parties to elegant weddings, our team will orchestrate every aspect required. Menu and venue, décor, drinks, staffing and rentals are just some of the details handled by our event managers.

We take pride in providing our clients with only the very best in cuisine along with exceptional, caring and professional service to always make your event an unforgettable one!

All of our menu information is available on our website pinnaclecaterers.com.

Email: catering@pinnaclecaterers.com

YOUR CATERING EVENT TEAM



Director of Operations: John Corkill
Ph: 416-815-6128 | jcorkill@pinnaclecaterers.com

Director of Personnel: Marcia Rose
Systems and Event Manager: Kirk Fournier

Order Desk: Isabelle Sartori / Claire Thompson
Monday-Friday 9AM-5PM Ph: 416-815-5720
orderdesk@pinnaclecaterers.com

TO PLACE A PRE-ORDER PLEASE GO TO:
<https://sbasuites.xdineapp.com/>

During all events our managers and supervisors are available to assist you.
Your Suite Attendant will be happy to contact them.

COMMITTED TO THE ENVIRONMENT

Pinnacle Caterers is committed to do our part to help the environment.

All suites on the 200 level have dishwashers and hence we are using china plates and silverware. Other suites will be stocked with silverware and unique white square sugarcane plates. These plates are made from sugarcane, a 100% reclaimed and renewable material. Sugarcane fiber products are also BPI certified compostable.

Pinnacle is using a combination of glass glassware, Tossware (BPA free, recycled PET polymer, fully recyclable) in all suites for your wine choices. Our beers are served in a full recyclable aluminum glass, and we use paper straws only.