

**Scotiabank
Arena**

Suites Menu
2024-2025



PINNACLE
CATERERS



executive
suites

WELCOME



EXECUTIVE CHEF LUKAS VYHNAL

Chef Lukas Vyhnal hails from the picturesque country of the Czechia. 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 Seasons 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.

Chef Lukas is committed to showcasing all that Ontario has to offer in our suites. From fresh produce and artisanal cheese shops to small butchers; he will strive to go local wherever possible. He has teamed up with a curated list of Toronto restaurants to you elevated items not found in most stadiums. with his kitchen team of 75, he teaches and inspires them to create the highest quality culinary experience within the realm of sports.

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.

HARBOUR⁶⁰

TORONTO

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 flavours, 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 favourites and sushi connoisseurs seeking bold, inventive creations.



Chef Craig Wong is a globally acclaimed chef, TV cooking judge, and restaurateur behind Patois Toronto, JunePlum, and Ting Irie in Dubai. Drawing inspiration from his heritage and culinary training in Michelin-starred kitchens, his restaurants are Toronto-defining institutions where the bold flavors of Asia and the Caribbean merge in innovative ways. Like Jamaica's national language, "Patois" is the merging of great food ideas from various cultures, executed with respect for the ingredients. This led Chef Wong to open JunePlum, where his signature Jamaican patties stand out for their unique pyramid shape, premium ingredients and generous filling with maximum edges and four crispy corners to bite.

FAN FAVOURITES

THEMED PACKAGE

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

\$97 PER PERSON (MINIMUM 8)

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made
Bulleit bourbon BBQ sauce

CAESAR

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

SHRIMP SPRING ROLLS

Cocktail shrimp, sesame oil, sweet chili sauce

HOT DOGS

All beef franks

MARKET VEGETABLES (V)

Herb buttermilk ranch



HAWAIIAN BBQ CHICKEN FLATBREAD

BBQ chicken, BBQ sauce, jalapeno, pineapple, red onion

SNACK ATTACK

Bottomless popcorn, potato chips, pretzels

FRESH BAKED COOKIE PLATE (V)



SUGGESTED Enhancements

SERVES 8 GUESTS

BEEF SLIDERS (24)

Mushroom Swiss, all beef mini-burgers
\$195

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza,
shrimp spring rolls, arancini, vegetable
samosas, JunePlum coconut callaloo
\$215

KENSINGTON MARKET

THEMED PACKAGE

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

\$115 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, arancini, vegetable samosas, JunePlum coconut callaloo

CHICKEN TINGA FAJITAS

Peppers, onions, tequila, cilantro crema, pico de gallo, queso, guacamole, flour tortillas

THAI VEGETABLE SUMMER ROLLS (VG)

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

HOUSE MADE CHURROS (V)

Chili chocolate sauce, dulce de leche

MEZE BOARD (V)

Middle Eastern inspired dips, olives, pickled vegetables, feta cheese, zaatar cucumber, grapeleaf rolls, grilled naan bread, charred lemon

PAI RICE NOODLE SALAD (GF,V)

Rice vermicelli noodles, tofu, yard long beans, dried chili, green onion, sawtooth coriander, micro-coriander, lime juice, mushroom, garlic oil, crispy shallots, crispy Thai garlic
OPTION Peanut free



SUGGESTED Enhancements

SERVES 8 GUESTS

CURATED CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan breadbasket
\$155

ASIAN SATAYS (GF)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce
\$165

BACKYARD BBQ

THEMED PACKAGE

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

\$125 PER PERSON (MINIMUM 8)

JALAPENO CHEDDAR DIP (V)

Pretzel bread sticks

STEAK SANDWICH

Canadian beef tenderloin, grilled peppers and onion, sticky mushroom beef jus, rosemary bun



PAI PAPAYA SALAD

Green papaya, tomato, long green beans, garlic, red chili, tamarind juice, long leaf coriander, coconut sugar, freshly squeezed lime, poached shrimp, shrimp chips

Gluten-free/Peanut-free available upon request

ASIAN SATAYS (GF)

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

MARKET VEGETABLES (V)

Herb buttermilk ranch

FRESH BAKED COOKIE PLATE (V)

CRISPY CHICKEN LETTUCE WRAPS

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

SUGGESTED Enhancements

SERVES 8 GUESTS

CHARCUTERIE BOARD

Imported and locally cured meats, small batch mustards, pickles, artisan breadbasket

\$160

BEET BRUSCHETTA (V)

Honey thyme marinated roasted beets, crumbled feta cheese, micro greens

\$75



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 breadbasket

SMOKED SALMON PLATTER

Dill crème fraiche, capers, pickled onions, bagel chips

PREMIUM ASSORTMENT

SUSHI PLATTER 40 Pieces

Your fan favourites for both Maki and Nigiri

MIXED GRILL

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

JUNEPLUM PATTY PLATTER

Smoked brisket in oxtail gravy, light garlic sauce

BABY GREENS (GF,V)

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

COMEBACK SNACKS

SALTED CARAMEL POPCORN

Individual bags

CARAMEL & BOURBON BROOKIE

Chocolate chip cookie- brownies



SUGGESTED Enhancements

SERVES 8 GUESTS

HOUSE MADE RIGATONI BOLOGNESE PIE

Beef Bolognese sauce, Parmesan, mozzarella, cherry tomatoes

\$225

HOISIN STEAK BITES

Ginger and garlic hoisin sauce, crispy shallots, chili, sesame seeds

\$225

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 & LEMON HUMMUS (VG)

Crisp pita chips

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian burrata cheese, marinated vegetables, sweet & savoury preserves, artisan breadbasket

HARBOUR 60 TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, cheddar, provolone, Parmesan

SEAFOOD TOWER (GF)

Freshest available selection

ITALIAN CHOPPED SALAD

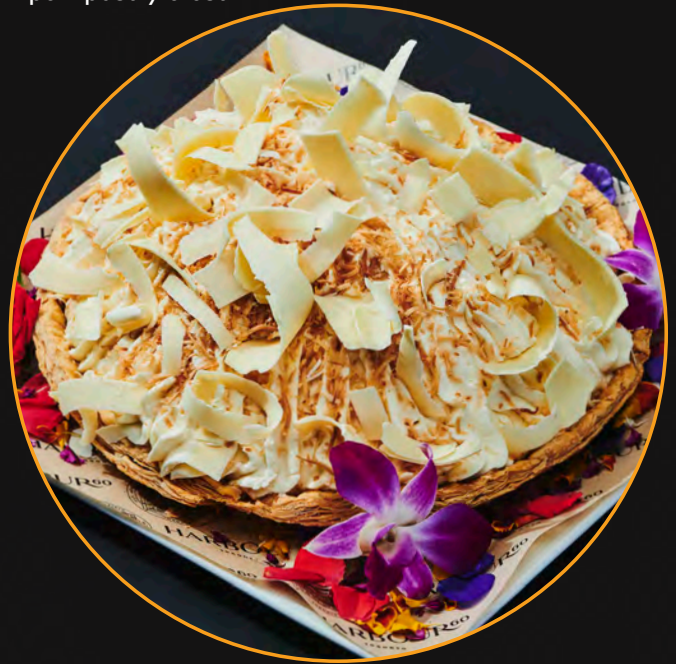
Iceberg lettuce, radicchio, baby kale, cherry tomatoes, chickpeas, pepperoncini, pickled onion, bocconcini, provolone, oregano dressing (Vegan cheese available)

HARBOUR 60 PRIME STRIPLOIN

USDA Prime, Nebraska, grass fed, grain finished, Harbour 60 steak spice

HARBOUR 60 COCONUT CREAM PIE

White chocolate & coconut filling, puff pastry crust



SUGGESTED Enhancements

SERVES 8 GUESTS

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo shrimp, cocktail sauces

\$185

CAULIFLOWER STEAKS (VG)

Harbour 60 spiced cauliflower wedges, sundried tomato salsa, scallions

\$85

BOARDS & BOWLS

SERVES 8 GUESTS

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

DIP BOWLS

GUACAMOLE & PICO DE GALLO (V)

In-house seasoned nacho chips \$95

JALAPENO CHEDDAR DIP (V)

Pretzel bread sticks \$110

MARKET VEGETABLES (V)

Herb buttermilk ranch \$105

BEET & LEMON HUMMUS (VG)

Crisp pita chips \$95



BOARDS



MEZE BOARD (V)

Middle Eastern inspired dips, olives, pickled vegetables, feta cheese, zaatar cucumber, grapeleaf rolls, grilled naan bread, charred lemon

\$125

CURATED CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan breadbasket

\$155

CHARCUTERIE BOARD

Imported and locally cured meats, small batch mustards, pickles, artisan breadbasket

\$160

SMOKED SALMON PLATTER

Dill crème fraiche, capers, pickled onions, bagel chips

\$165

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian burrata cheese, marinated vegetables, sweet & savoury preserves, artisan breadbasket

\$185

SMALL 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 (VG)

Julienne vegetables, fresh herbs, rice noodles, sesame ginger ponzu dip \$95

QUESADILLAS

Cheddar, pico de gallo, cream cheese, jalapeños, chipotle crema
Mexican spiced chicken \$110
Vegetable (V) \$100

CRISPY CHICKEN LETTUCE WRAPS

Yuzu aioli, pickled carrot and cucumbers, fried shallots, apple kimchi relish \$180

ASIAN SATAYS (GF)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce \$165

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, shrimp spring rolls, arancini, vegetable samosas, JunePlum coconut callaloo \$215

HOISIN STEAK BITES

Ginger and garlic hoisin sauce, crispy shallots, chili, sesame seeds \$225



JUNEPLUM PATTY PLATTER

Smoked brisket in oxtail gravy, light garlic sauce \$95

PATOIS DUO

Glazed pork rib bites & "Siu Maui sausage rolls" pork and shrimp filling, buttery pastry \$165



BEET BRUSCHETTA (V)

Honey thyme marinated roasted beets, crumbled feta cheese, micro greens \$75



CLASSIC STADIUM FAVOURITES

SERVES 8 GUESTS

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

FAJITAS

Peppers, onions, tequila, cilantro crema,
pico de gallo, queso, guacamole, flour tortillas

Shrimp	\$190
Chicken Tinga	\$175
Vegetable (V)	\$145

HARBOUR 60 TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, cheddar,
provolone, Parmesan

	\$210
ADD Applewood smoked bacon	\$25
Grilled chicken breast	\$45
Poached lobster	\$80

HOT DOGS

All beef franks \$85

PLANT BASED SLIDERS (VG)

100% plant based mini burgers \$240

CHICKEN TENDERS

White meat tenders, ginger plum sauce \$170

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made
Bulleit bourbon BBQ sauce \$160

VEGETABLE SPRING ROLLS (V)

Vietnamese sweet chili, cilantro,
pickled ginger \$105

TURKEY SLIDERS (12)

Onion and cranberry jam, brie \$100



BEEF SLIDERS (24)

All beef mini-burgers, your choice of:
Mushroom Swiss \$195
Bacon Cheddar \$195



SANDWICHES & EDO SUSHI

SERVES 8 GUESTS

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

SANDWICHES

MINI SPICY CHICKEN SANDWICHES (12)

Chipotle aioli, tangy slaw

\$125



STEAK SANDWICH

Canadian beef tenderloin, grilled peppers and onion, sticky mushroom beef jus, rosemary bun

\$250

REUBEN TORPEDO

Corned beef, sauerkraut, 1000 islands bourbon sauce, Swiss cheese on a three foot ciabatta

\$165

WRAP BASKET

Grilled chicken & vegetable, arugula pesto and Curried chickpea & vegetable, crispy lettuce

\$150

Vegan only option available



SUSHI



PREMIUM ASSORTMENT PLATTER

Your fan favourites for both Maki and Nigiri

40 Pieces \$235

70 Pieces \$390

GARDEN SUSHI PLATTER (V)

Seasonal vegetarian Nigiri and Maki with Japanese special ingredients and flavours

40 Pieces \$210

70 Pieces \$340

MAKI MANIA PLATTER

A Maki lover's dream come true including Dynamite, California and Vegetarian Maki items

40 Pieces \$220

70 Pieces \$365

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 \$450



PIZZA & GOURMET FLATBREADS

SERVES 8 GUESTS

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

PIZZA



EXTRA LARGE SIZE = 16"

PEPPERONI

Cheese, pepperoni \$60

CANADIAN

Pepperoni, bacon, mushrooms \$60

VEGETARIAN (V)

Green peppers, mushrooms, onions, tomatoes \$58

CHEESE (V)

Cheese only \$58

CAULIFLOWER CRUST (GF,V)

Available in 10" size \$40

ADD CREAMY GARLIC DIPPING SAUCE

3 FOR \$9.50



GOURMET FLATBREADS

GOURMET MEDITERRANEAN (V)

Sun dried tomatoes, fresh mozzarella, Kalamata olives, grilled artichokes \$70

HAWAIIAN BBQ CHICKEN

BBQ chicken, BBQ sauce, jalapeno, pineapple, red onion \$70

PRIMAVERA (V)

Spinach, goat cheese, mushrooms, roasted red peppers, pesto \$70

SIGNATURE ENTRÉES

SERVES 8 GUESTS

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

BONE IN COWBOY STEAKS

Long bone AAA Alberta rib eye,
chimichurri sauce

\$680

HARBOUR 60 PRIME STRIPLOIN

USDA Prime, Nebraska, grass fed, grain finished,
Harbour 60 steak spice

\$475

RACK OF LAMB (GF)

Ontario Lamb, artisanal mustard

\$335

BLACKEND SALMON

Grilled pineapple, onions, chimichurri sauce

\$295

BUTTER CHICKEN

Creamy sauce, cilantro, steamed basmati
rice, naan bread

Vegetarian option with paneer cheese
available on request

\$275

SEAFOOD TOWER (GF)

Freshest available selection

\$750

HOUSE MADE RIGATONI BOLOGNESE PIE

Beef Bolognese sauce, Parmesan, mozzarella,
cherry tomatoes

\$225

Vegetarian (V) Ricotta & Spinach Pie

\$225



MIXED GRILL

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

\$565

*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)

\$425

Full (feeds 10-16)

\$850

PINNACLE'S SIGNATURE HALF CHICKEN (GF)

Classic bourbon barbeque glaze roasted potato,
BBQ sauce, pickles

\$300

SMOKED BRISKET PLATTER

House smoked prime brisket, bread & butter pickles,
jalapeno, onions, creamy horseradish, house made
BBQ sauce, soft buns

\$395

PAI VEGETABLE STIR FRY (V)

Seafood mushrooms, snow peas, bamboo shoots,
wild ginger, red chili paste, Thai Riceberry

\$255



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

RICE PILAF (VG,GF)

Basmati rice, carrot, mixed bell pepper, onion, butter, herbs \$50

CAULIFLOWER STEAKS (VG)

Harbour 60 spiced cauliflower wedges, sundried tomato salsa, scallions \$85



SALADS

CAESAR

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

BABY GREENS (VG,GF)

Baby greens, shaved heirloom vegetables, chia seeds, dijon & white balsamic vinaigrette \$95

PAI PAPAYA SALAD

Green papaya, tomato, long green beans, garlic, red chili, tamarind juice, long leaf coriander, coconut sugar, freshly squeezed lime, poached shrimp, shrimp chips \$115
Gluten-free/Peanut-free available upon request

PAI RICE NOODLE SALAD (GF,V)

Rice vermicelli noodles, tofu, yard long beans, dried chili, green onion, sawtooth coriander, micro-coriander, lime juice, mushroom, garlic oil, crispy shallots, crispy Thai garlic Peanut free available on request \$155

ITALIAN CHOPPED SALAD

Iceberg lettuce, radicchio, baby kale, cherry tomatoes, chickpeas, pepperoncini, pickled onion, bocconcini, provolone, oregano dressing (Vegan cheese available) \$85

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)** \$69

FRESH FRUIT PLATTER (GF,V) \$110
Domestic and exotic

HÄAGEN-DAZS (V) \$10.25
Ice Cream Bars
"Welcome to a world of Indulgence"

HOUSE MADE CHURROS (V) \$60
Chili chocolate sauce, dulce de leche

CARAMEL & BOURBON BROOKIE \$85
Chocolate chip cookie- brownies,
served warm in cast iron pan

HARBOUR 60 COCONUT CREAM PIE \$120
White chocolate & coconut filling,
puff pastry crust

MAKE YOUR OWN S'MORES \$100
In house made assorted marshmallows
and chocolate, fresh strawberries,
cookies, crackers and a mixed
berry coulis



**HOUSE MADE
CELEBRATORY CAKES 9"** \$85
Customizable with a celebratory message.
Vanilla sponge cake with vanilla icing,
Chocolate Mousse Cake or
Carrot Cake with cream cheese icing,
candied carrots and walnuts

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.

IN SUITE SNACKS

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

BOWL OF POTATO CHIPS \$15.75
Plain or all dressed

DORITOS NACHO CHEESE \$16.80

DRY ROASTED PEANUTS \$15.75

DELUXE MIXED NUTS \$21.00

SNACKS TO ORDER

SNACK ATTACK \$78.75
Bottomless popcorn, potato chips, pretzels

GOURMET POPCORN (V) \$36.75
Bottomless

CARAMILK CHOCOLATE \$12.25

DAIRY MILK CHOCOLATE \$12.25

CHOCOLATE ALMONDS \$19.00

COMEBACK SNACKS
SALTED CARAMEL POPCORN \$12.50
Individual bags

SOUR PATCH KIDS \$10.50

FUZZY PEACHES \$10.50

PRETZELS \$14.75

NON-ALCOHOLIC BEVERAGES

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

SOFT DRINKS

Coca-Cola®	500 ml	\$8.15
Coca-Cola® Zero Sugar	500 ml	\$8.15
Diet Coke®	500 ml	\$8.15
Sprite®	500 ml	\$8.15
Iced Tea	500 ml	\$8.15
Canada Dry® Ginger Ale	355 ml	\$7.35
Canada Dry® Club Soda	355 ml	\$7.35
Canada Dry® Tonic	355 ml	\$7.35

WATER

smartwater®	591 ml	\$8.75
vitaminwater® (on request)	591 ml	\$9.25
AHA® Flavoured Sparkling		
Water (on request)	500 ml	\$8.40

JUICE

Mott's Clamato Juice	341 ml	\$6.30
Minute Maid® Orange Juice	355 ml	\$7.85
Minute Maid® Cranberry Cocktail	355 ml	\$7.85

ENERGY DRINK (ON REQUEST)

 Red Bull	250 ml	\$8.40
Red Bull Sugar Free	250 ml	\$8.40

NON-ALCOHOLIC BEER

Heineken 0.0 (on request)	355 ml	\$14.25
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COFFEE

<i>Tim Hortons</i> Premium Coffee	\$4.75
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TEA (ON REQUEST)

Orange Pekoe or Herbal	\$4.75
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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	\$79.00
Folonari, Pinot Grigio, Italy	750 ml	\$79.00
Bread and Butter, Cabernet Sauvignon, California	750 ml	\$104.00
Villa Maria, Sauvignon Blanc, New Zealand	750 ml	\$104.00

IN SUITE COOLERS

Smirnoff Ice®	473 ml	\$16.55
Mott's Clamato Caesar	473 ml	\$16.55
Coors Seltzer Cherry Slushie	473 ml	\$16.55
Simply Spiked Lemonade	473 ml	\$16.55

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
Cîroc 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	\$289.00
Captain Morgan® Spiced Rum	\$289.00
Captain Morgan® Private Stock	\$315.00
Captain Morgan® 100 Proof	\$368.00
Ron Zacapa® Rum	\$447.00

VODKA

Ketel One® Vodka	\$315.00
Cîroc Ultra Premium Vodka	\$394.00

SCOTCH

Johnnie Walker® Red Label®	\$310.00
Johnnie Walker® Black Label®	\$342.00
Johnnie Walker® Blue Label®	\$1103.00

GIN

Tanqueray® Gin	\$284.00
Tanqueray® No. Ten Gin	\$310.00
Aviation	\$310.00

RYE WHISKIES

Crown Royal® Canadian Whisky	\$315.00
Crown Royal® Peach Canadian Whisky	\$315.00
Crown Royal® Apple Canadian Whisky	\$315.00
Crown Royal® Vanilla Canadian Whisky	\$315.00
Crown Royal® Black Canadian Whisky	\$342.00
Crown Royal® Blackberry	\$342.00

SINGLE MALT WHISKIES

Singleton®	\$447.00
Dalwhinnie® 15 yr	\$499.00
Talisker® 10 yr	\$447.00
Lagavulin® 8 yr	\$447.00
Lagavulin® 16 yr	\$630.00

TEQUILA

Don Julio® Blanco Tequila	\$495.00
Don Julio® Reposado Tequila	\$550.00
Don Julio® 70th	\$685.00
Don Julio® Rosado	\$850.00
Don Julio® 1942	\$1150.00



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	\$79.00
Martini & Rossi White	500 ml	\$79.00
Virginia Black		\$205.00
Bailey's® Irish Cream		\$310.00
Bailey's® Birthday Cake		\$325.00
Bulleit™ Bourbon		\$342.00
Hennessy VS		\$447.00
Courvoisier VSOP		\$552.00
Hennessy VSOP		\$578.00

COOLERS

Smirnoff Ice® Light Raspberry & Soda	355 ml	\$14.25
Captain Morgan® Mai Tai	355 ml	\$14.25
Smirnoff Ice® Peach Lemonade	473 ml	\$16.55
Smirnoff Ice® Berry Blast	473 ml	\$16.55
Strongbow Cider	500 ml	\$16.55
Arizona Lemon	473 ml	\$16.55
Coors Slushie Grape	473 ml	\$16.55
★ Mott's Clamato Caesar	458 ml	\$16.55
★ Coors Seltzer Cherry Slushie	473 ml	\$16.55
★ Smirnoff Ice®	473 ml	\$16.55
★ Simply Spiked Lemonade	355 ml	\$14.25

BEER

DOMESTIC BEER

★ Coors Light	473 ml	\$14.95
★ Canadian	473 ml	\$14.95



PREMIUM BEER

★ Creemore Springs Lager	473 ml	\$16.55
Coors Original	473 ml	\$16.55
Hop Valley IPA.	473 ml	\$16.55
Miller Lite	473 ml	\$16.55
Molson Ultra	473 ml	\$16.55
Blue Moon	473 ml	\$16.55

IMPORTED BEER

Heineken	500 ml	\$16.55
★ Madri Excepcional	473 ml	\$16.55

NON ALCOHOLIC BEER

Heineken 0.0	355 ml	\$14.25
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ALCOHOLIC BEVERAGES

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

SPARKLING WINES/CHAMPAGNES

Prosecco Superiore, 'Valdobbiadene', Santomè, Treviso, Italy, N/V	\$82
Champagne Brut, Piper-Heidsieck, Reims, France	\$252
Champagne Brut, Mœt & Chandon, Epernay, France	\$300
Champagne Rosé, Veuve-Clicquot, Epernay, France	\$342
Dom Perignon, Mœt & Chandon, Epernay, France	\$709
Champagne Brut, Ace of Spades, Reims, France	\$998

DESSERT WINE

Select Late Harvest Vidal, Vineland, Niagara, Ontario, Canada	375 ml	\$90
Late Harvest Riesling, Cave Spring Niagara, Ontario, Canada	375 ml	\$95

HAND CRAFTED COCKTAIL CART \$175 (8 COCKTAILS)

THE COCKTAIL CART HAS A FLAT FEE OF \$175 FOR ITS APPEARANCE, WHICH INCLUDES 8 DRINKS. ANY ADDITIONAL DRINKS BEYOND THE INITIAL 8 WILL BE BILLED BASED ON CONSUMPTION.

ELEVATE YOUR SUITE EXPERIENCE WITH OUR COCKTAIL CART, DELIVERING A CURATED SELECTION OF HANDCRAFTED DRINKS RIGHT TO YOUR SUITE DOOR. OUR EXPERT MIXOLOGISTS WILL CRAFT ONE OF FIVE COCKTAILS, USING THE FINEST SPIRITS AND FRESHEST INGREDIENTS. PLEASE PREORDER BY SELECTING THE COCKTAIL OF YOUR CHOICE THROUGH OUR XDINE ORDERING PORTAL.

<https://sbasuites.xdineapp.com/>

MAPLE OLD FASHIONED

Bourbon, maple syrup, walnut bitters, cherries

GIN ELDERBERRY SPRITZ

Gin, St-Germain, lemon juice, simple syrup, prosecco

SPICY CHERRY MARGARITA

Tequila, Cointreau, cherry syrup, lime juice, jalapeño

SPICED RUM PINEAPPLE MULE

White rum, spiced syrup, pineapple juice, ginger beer, dark rum

BLOODY CAESAR

Vodka, Tabasco, Worcestershire, Clamato juice



ALCOHOLIC BEVERAGES

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

HOUSE RED WINES

Yellow Tail, Shiraz, Australia	\$79
Bread and Butter, Cabernet Sauvignon, California	\$104

WHITE WINES

Riesling, 'Dolomite', Cave Spring, Niagara, Ontario	\$82
Pinot Grigio delle Venezie, Antica Vigna, Veneto, Italy	\$82
Chardonnay, Goldorado, Lodi, California, USA	\$82
Gavi di Gavi, 'Mirage', Bersano, Piedmont, Italy	\$85
Sauvignon Blanc, Loveblock, Marlborough, New Zealand	\$100

RED WINES

Cabernet Franc, Cave Spring, Niagara, Ontario	\$82
Merlot, Landing 63, California	\$100
Malbec, Crios, Mendoza, Argentina	\$100
Shiraz, Peter Lehmann, 'The Barossan', Australia	\$100
Cabernet Sauvignon, Headwind, California, USA	\$100
Cabernet Sauvignon, Joel Gott, '815', Lodi and Napa Valley, California	\$100
Tommasi, Ripasso, Valpolicella	\$100
Pinot Noir, McManis, California, USA	\$100
Cabernet Sauvignon, McManis, California, USA	\$100
Chianti Classico, 'Sant'Alfonso', Rocca delle Macie, Tuscany, Italy	\$116
Cabernet Sauvignon, 'Seven Oaks', J. Lohr, California, USA	\$116
Pinot Noir, 'Estate', Hidden Bench, Ontario, Canada	\$116
Cabernet Sauvignon & Merlot, 'Orchidea', Casalbosco, Tuscany, Italy	\$125
Frescobaldi Chianti Rufina, Nipozzano Riserva	\$142

HOUSE WHITE WINES

Folonari, Pinot Grigio, Italy	\$79
Villa Maria, Sauvignon Blanc, New Zealand	\$104
Chardonnay, McManis, California, USA	\$100
Pinot Grigio, Santa Margherita, Italy	\$100
Chardonnay, 'Arroyo Vista', J. Lohr, Monterey, California USA	\$139
Chablis, Domaine Gueguen, France	\$174
Cabernet Sauvignon, Harbour Sixty, California, USA	\$153
Cabernet Sauvignon, 'Knight's Valley', Beringer, California, USA	\$153
Umberto Cesari, Liano, Sangiovese, Cabernet Sauvignon	\$168
Cabernet Sauvignon, 'Pure Paso', J. Lohr, Paso Robles, California, USA	\$168
Cabernet Sauvignon, Framework, Napa Valley, California, USA	\$170
Barolo, 'Tresuri', Mauro Sebaste, Piedmont, Italy	\$175
Amarone Classico, Salvalai, Veneto, Italy	\$184
Brunello di Montalcino, 'Antonluca', Antonio Gaudio, Tuscany, Italy	\$185
Cabernet Sauvignon, Stag's Leap Winery, Napa Valley, California, USA	\$221
Merlot, Duckhorn, Napa Valley, California, USA	\$268
Cabernet Sauvignon, Whitehall Lane, Napa Valley, California, USA	\$289

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

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 experience and wish to request a dedicated suite attendant this 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 upper 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 guests 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 / Cassandra Flores
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.