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Executive Suites

S U I T E M E N U 2 0 2 2 - 2 0 2 3



**Scotiabank
Arena**

SCOTIABANKARENA.COM

PINNACLECATERERS.COM | ORDERDESK@PINNACLECATERERS.COM



PINNACLE
— CATERERS —

W E L C O M E

Our mission is to enhance the Executive Suite experience and we will make every effort to exceed your expectations.

Pinnacle Caterers is the exclusive caterer to the Executive Suites at Scotiabank Arena and we bring with us over 35 years of experience in catering and restaurant operations.

As a suite holder you and your guests should expect to receive the very best food and service from the moment that your order is placed until the time of your departure from your suite.

Please sit back, relax and enjoy the event!



PINNACLE
— CATERERS —

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
Executive Chef: Carl Baptista

Order Desk: Isabelle Sartori / Jennifer Zavaglia / 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.



SUITE MENU 2022 - 2023

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Themed Package

FAN FAVOURITES

\$85 PER PERSON (MINIMUM 8)

SNACK ATTACK (V)

Bottomless popcorn, potato chips, pretzels

TWISTED GREEK SALAD (V)

Fusilli noodles, peppers, onions, tomatoes, cucumbers, feta cheese, Kalamata olives, oregano lemon vinaigrette

WRAP BASKET

Crispy chicken, double smoked bacon
Caesar wraps and grilled vegetables,
chickpea Mediterranean wraps

ORLEANS CHICKEN TENDERS & WAFFLES

Buffalo tenders, waffle fingers, spiced honey dip

VEGETABLE SPRING ROLLS (V)

Vietnamese sweet chili, cilantro, pickled ginger

HOT DOGS

Nathan's all beef franks

FRESH BAKED COOKIE PLATE (V)



SUGGESTED Enhancements

SERVES 8 GUESTS

BEEF SLIDERS

Mushroom Swiss, all beef mini-burgers

\$175

pizza pizza

CANADIAN

Pepperoni, bacon, mushrooms

\$55

Themed Package

KENSINGTON MARKET

\$99 PER PERSON (MINIMUM 8)

SNACK ATTACK (V)

Bottomless popcorn, potato chips, pretzels

NACHO CHIPS & DIPS (GF,V)

Spiced corn chips, cilantro sour cream, tomato salsa, jalapeno Cheddar dip, guacamole

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, spanikopita, arancini, vegetable samosas, tempura cauliflower

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made bourbon BBQ sauce

CHICKEN FAJITAS

Sour cream, tomato salsa, shredded Cheddar, lettuce, flour tortillas

THAI VEGETABLE SUMMER ROLLS (GF,V)

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

TWO-BITE CINNAMON SUGAR BEIGNETS

Mochaccino sauce, vanilla chantilly

SUGGESTED Enhancements

SERVES 8 GUESTS

FRESH FRUIT PLATTER (GF,V)

Domestic and exotic
\$99

GARDEN BOARD (V)

Pickled, grilled, and marinated vegetables,
vegan dips, artisan bread basket
\$120



Themed Package

BACKYARD BBQ

\$95 PER PERSON (MINIMUM 8)

GOURMET POPCORN (V)

Bottomless popcorn

THREE ONION DIP

Kettle chips, caramelized onion,
sour cream, scallions

INDONESIAN SATAYS (GF)

Chicken, beef, spiced pineapple skewers,
sweet soy dipping sauce

TORONTO TORPEDO

Roast beef, pastrami, horseradish aioli, Dijonaise, tomatoes,
Provolone, aged Cheddar on a three foot ciabatta

GARLIC PUFFS & MOZZARELLA POCKETS

Baked garlic herb buns, cheese filled pockets,
tomato marinara sauce

SHAWARMA SALAD

Crispy lettuce, pickled vegetables, tabbouleh, chick peas,
pita chips, lemon garlic yogurt dressing

FRESH FRUIT PLATTER (GF,V)

Domestic and exotic



SUGGESTED Enhancements

SERVES 8 GUESTS

VEGETABLES & DIP (GF,V)

Freshly cut market vegetables,
tangy herb-buttermilk dip

\$99

FRESH BAKED COOKIE PLATE (V)

\$60



Themed Package

BAY STREET

\$160 PER PERSON (MINIMUM 8)

GARDEN BOARD (V)

Pickled, grilled, and marinated vegetables, vegan dips, artisan bread basket

CURATED CANADIAN CHEESE BOARD (V)

Premium cheeses, Chef Carl's "Game Day" pick, preserves, local honey, artisan bread basket

LOBSTER & CRAB CAKES

Jumbo lump crab, Canadian lobster, Old Bay seasoning, lemon caper remoulade

BABY GREENS (GF,V)

Baby greens, shaved heirloom vegetables, Dijon balsamic vinaigrette

PINNACLE'S CHOPHOUSE MIXED GRILL

Grilled beef tenderloin medallions, chicken supremes, lamb chops, crispy onion strips

SHRIMP FAJITAS

Cilantro crema, pico de gallo, queso, guacamole, flour tortillas



MAKE YOUR OWN S'MORES

Marshmallows, chocolate, strawberries, cookies and crackers, tabletop stove

SUGGESTED Enhancements

SERVES 8 GUESTS

CHICKEN LETTUCE WRAPS

Hoisin chicken, bibb lettuce, Asian slaw, crispy noodles, bean sprouts

\$160

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo chilled shrimp, individually portioned

\$175



ASK TO SEE OUR
RESERVE WINE LIST



Themed Package

THE PINNACLE

\$250 PER PERSON (MINIMUM 12)

INCLUDES:

12 non alcoholic drinks (a selection of soft drinks and smartwater)
12 beers (a selection of premium beers, imported beers, and coolers)
2 bottles of house wine Yellow Tail, Cabernet Sauvignon, Australia, 750 ml and
2 bottles of Folonari Pinot Grigio, Italy, 750 ml

GARDEN BOARD (V)

Pickled, grilled, and marinated vegetables,
vegan dips, artisan bread basket

BRUSCHETTA POMODORO (V)

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

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian burrata cheese,
marinated vegetables, sweet & savoury preserves,
grilled bread basket

BABY GREENS (GF,V)

Baby greens, shaved heirloom vegetables,
Dijon balsamic vinaigrette

SEAFOOD TOWER (GF)

Freshest available selection



PRIME STRIPLOIN

USDA Prime, Nebraska, grass fed, grain finished,
H60 steak rub spiced jus

TWO-BITE CINNAMON SUGAR BEIGNETS

Mochaccino sauce, vanilla chantilly



SUGGESTED Enhancements

SERVES 8 GUESTS

THAI VEGETABLE SUMMER ROLLS (GF,V)

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

\$88

CURATED CANADIAN CHEESE BOARD (V)

Premium cheeses, Chef Carl's "Game Day" pick,
preserves, local honey, artisan bread basket

\$140

GARDEN FRESH SALADS

SERVES 8 GUESTS



BABY GREENS (GF,V)

Baby greens, shaved heirloom vegetables,
Dijon balsamic vinaigrette

\$82

THREE LEAF CAESAR (V)

Romaine hearts, red leaf, green leaf, Parmesan
cheese, crispy capers, garlic croutons,
classic Caesar dressing

\$82

SHAWARMA SALAD (V)

Crispy lettuce, pickled vegetables, tabbouleh,
chick peas, pita chips, lemon garlic
yogurt dressing

\$82

TWISTED GREEK SALAD (V)

Fusilli noodles, peppers, onions, tomatoes,
cucumbers, feta cheese, Kalamata olives,
oregano lemon vinaigrette

\$92

ADD TO ANY SALAD

Double smoked bacon

\$35

Grilled chicken breast

\$45

HANDHELD ENTRÉES

SERVES 8 GUESTS

FAJITAS

Cilantro crema, pico de gallo, queso,
guacamole, flour tortillas

Shrimp **\$175**

Chicken **\$160**

Vegetable (V) **\$130**

ORLEANS CHICKEN TENDERS & WAFFLES

Buffalo tenders, waffle fingers, spiced honey dip **\$155**

CANTON STYLE LETTUCE WRAPS

Bibb lettuce, Asian Slaw, crispy
noodles, bean sprouts

Spicy Shrimp **\$160**

Hoisin Chicken **\$160**

Sesame Tofu (V) **\$160**

COLD APPETIZERS

SERVES 8 GUESTS

NACHO CHIPS & DIPS (GF,V)

Spiced corn chips, cilantro sour cream, tomato salsa, jalapeno Cheddar dip, guacamole

\$88

BRUSCHETTA POMODORO (V)

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

\$65

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo chilled shrimps individually portioned, marie rose sauce



\$175

THAI VEGETABLE SUMMER ROLLS (GF,V)

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

\$85

VEGETABLES & DIP (GF,V)

Freshly cut crudite vegetables, tangy herb buttermilk dip

\$99

THREE ONION DIP (GF,V)

Kettle chips, caramelized onion, sour cream, scallions

\$88

SHARE BOARDS



GARDEN BOARD (V)

Pickled, grilled, and marinated vegetables, vegan dips, artisan bread basket

\$120

MEZE BOARD (V)

Middle Eastern inspired dips, olives, cucumber and grilled breads, charred lemon

\$120

CURATED CANADIAN CHEESE BOARD (V)

Premium cheeses, Chef Carl's "Game Day" pick, preserves, local honey, artisan bread basket

\$140

CHARCUTERIE BOARD

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

\$145

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian burrata cheese, marinated vegetables, sweet & savoury preserves, grilled bread basket

\$165

Pre-Order Menu

WARM APPETIZERS

SERVES 8 GUESTS

QUESADILLAS

Tex Mex spiced chicken breast, cream cheese, Cheddar, pico de gallo, jalapeños, chipotle crema

Chicken	\$99
Vegetable (V)	\$90

CHICKEN TENDERS

White meat tenders, ginger plum sauce \$149

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, spanikopita, arancini, vegetable samosas, tempura cauliflower \$195

INDONESIAN SATAYS (GF)

Chicken, beef, spiced pineapple skewers, sweet soy dipping sauce \$120

VEGETABLE SPRING ROLLS (V)

Vietnamese sweet chili, cilantro, pickled ginger \$95

GARLIC PUFFS & MOZZARELLA POCKETS (V)

Baked garlic herb buns, cheese filled pockets, tomato marinara sauce \$99

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made bourbon BBQ sauce \$140



LOBSTER & CRAB CAKES

Jumbo lump crab, Canadian lobster, Old Bay seasoning, lemon caper remoulade

\$195

ARENA FAVOURITES

SERVES 8 GUESTS

SLIDERS & DOGS

BEEF SLIDERS

All beef mini-burgers: Mushroom Swiss,
Caramelized onion and Gouda or Bacon Cheddar **\$175**

PLANT BASED SLIDERS (V)

100% plant based mini burgers **\$215**

HOT DOGS

Nathan's all beef franks **\$75**

HAND CRAFTED SANDWICHES

MINI SMOKED TURKEY CLUBS

Smoked turkey breast, lettuce, tomato,
country bacon, scallion mayo, potato buns **\$145**

STEAK SANDWICH

Canadian beef tenderloin, sautéed mushrooms,
grilled peppers, beefsteak onion rings **\$225**

WRAP BASKET

Crispy chicken, double smoked bacon
Caesar wraps and grilled vegetables,
chickpea Mediterranean wraps **\$135**

TORONTO TORPEDO

Roast beef, pastrami, horseradish aioli, Dijonaise,
tomatoes, Provolone, aged Cheddar on a
three foot ciabatta **\$145**



Pre-Order Menu

PIZZA

EXTRA LARGE SIZE = 16"

PEPPERONI

Famous cheese, pepperoni

\$55

CANADIAN

Pepperoni, bacon, mushrooms

\$55

VEGETARIAN (V)

Green peppers, mushrooms,
onions, tomatoes

\$52

CHEESE (V)

Cheese only

\$52

CAULIFLOWER CRUST (GF,V)

Available In 10" Size

\$38

ADD CREAMY GARLIC DIPPING SAUCE

3 For \$8

pizza pizza

GOURMET FLAT BREADS

GOURMET

MEDITERRANEAN (V)

Sun dried tomatoes, fresh Mozzarella,
Kalamata olives, grilled artichokes

\$60

HAWAIIAN CHICKEN

BBQ chicken, pineapples, red onions

\$60

PRIMAVERA (V)

Spinach, goat cheese, mushrooms,
roasted red peppers, pesto

\$60

CARBONARA

Chicken breast, Gouda, double smoked bacon

\$60



ED●SUSHI

ASSORTED SUSHI

From the most popular of sushi from EDO,
the perfect assortment of nigiri and maki
to satisfy the beginner and the aficionado

36 Pieces \$195

72 Pieces \$350

VEGETARIAN SELECTION (V)

Seasonal vegetarian nigiri and maki with
EDO special ingredients and flavours

36 Pieces \$175

MAKI MANIA PLATTER

An assortment of five different
types of Maki including fish and
vegetable options

40 Pieces \$205

DELUXE SUSHI

An elegant and exotic premium
assortment of nigiri and maki

60 Pieces \$365

Specialty sushi orders can be arranged with 48 hours notice.
Please contact our office to arrange at 416-815-5720 or email
orderdesk@pinnaclecaterers.com.



SIGNATURE ENTRÉES

SERVES 8 GUESTS



PINNACLE'S CHOPHOUSE MIXED GRILL

Grilled beef tenderloin medallions,
chicken supremes, lamb chops,
crispy onion strips

\$500



PINNACLE'S THREE-CHEESE MACARONI (V)

Cheddar, Manchego, Parmesan

\$200

Add	Applewood smoked bacon	\$25
	Grilled chicken breast	\$45
	Poached lobster	\$75

BONE IN COWBOY STEAKS

Long bone AAA Alberta ribeyes, cooked just right,
chimichurri sauce

\$625

MUSHROOM RAVIOLI (V)

Oven roasted tomatoes, extra virgin olive oil,
baby spinach, basil

\$185

ACHIOTE RUBBED PACIFIC SALMON (GF)

Line caught B.C. salmon, plank roasted,
lemon sunflower seed relish

\$300



**WE ARE PROUD TO OFFER THE
SAME INCOMPARABLE QUALITY AND
SELECTION OF MEAT AND SEAFOOD
AS HARBOUR SIXTY STEAKHOUSE.**

**ALL SOURCED FROM THE BEST
PROVIDERS AND PREPARED BY
CHEFS WITH A FLAIR.**

**EACH ENTRÉE IS SERVED
SEPARATELY A LA CARTE AND
SHOULD BE PAIRED
WITH A CHOICE OF SIDES.**

BARBECUED JUMBO SHRIMP (GF)Gigantic Pacific gulf shrimp, fresh herbs, citrus **\$400****RACK OF LAMB (GF)**Wentworth County, farm raised, grass fed, Milgrove, Ontario, artisan mustard **\$300****PINNACLE'S SIGNATURE****BRICK CHICKEN (GF)**Choice of classic bourbon barbeque glaze or Chef Carlton's Caribbean jerk marinade **\$275****PRIME STRIPLOIN**USDA Prime, Nebraska, grass fed, grain finished, H60 steak rub spiced jus **\$425****PRIME RIB**Alberta AAA, slow roasted and hand carved, horseradish jus
Half (feeds 8-10) \$375
Full (feeds 10-16) \$750**TENDERLOIN STEAKS**Canadian Prime, red wine jus **\$425****SEAFOOD TOWER (GF)**Freshest available selection **\$675**

SIDES

CURRY ROASTED CAULIFLOWER (GF,V)Wine soaked raisins, garam masala yogurt **\$60****ROASTED POTATOES (GF,V)**Chili oil, H60 steak spice **\$55****MASHED POTATOES (GF,V)**Roasted garlic, scallions **\$55****CARIBBEAN RICE AND PEAS (V)****\$55****SWEET & SPICY BRUSSELS SPROUTS (GF,V)**Spiced pepitas **\$60****MAPLE MUSTARD BABY CARROTS (GF,V)**Oven roasted baby carrots, maple mustard, cipollini onions **\$60**

Pre-Order Menu

DESSERTS



FRESH BAKED COOKIE PLATE (V)

\$60

FRESH FRUIT PLATTER (GF,V)

Domestic and exotic

\$99

HÄAGEN-DAZS (V)

Ice Cream Bars

"Welcome to a world of Indulgence"



\$9.25/ea

TWO-BITE CINNAMON SUGAR BEIGNETS

Mochaccino sauce, vanilla chantilly

\$55

MAKE YOUR OWN S'MORES

Marshmallows,
chocolate,
strawberries,
cookies
and crackers,
tabletop stove

\$85



PINNACLE DAILY DESSERT CART

For even more decadent options, a larger selection of homemade pastries, tarts and cakes travel suite to suite throughout events. Please 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.

Snacks

IN SUITE SNACKS

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

BOWL OF POTATO CHIPS

\$14.00

(Plain or Salt & Vinegar)

PRETZELS

\$14.00

DORITOS NACHO CHEESE

\$15.00

DRY ROASTED PEANUTS

\$15.00

DELUXE MIXED NUTS

\$20.00



SNACKS TO ORDER

SNACK ATTACK

\$70.00

Bottomless popcorn, potato chips, pretzels

MARS CHOCOLATE BITES

\$11.50

M&M'S PEANUTS

\$11.50

ORVILLE REDENBACHER GOURMET POPCORN



Individual bags, bottomless

\$32.00

MUNCHIES SNACK MIX

\$15.00

SKITTLES

\$9.00

CHOCOLATE ALMONDS

\$18.00

Beverages

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	341 ml	\$7.50
Minute Maid® Cranberry Cocktail	341 ml	\$7.50
Mott's Clamato Juice	162 ml	\$6.00


ENERGY DRINK (ON REQUEST)

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

NON ALCOHOLIC BEER

Coors Edge (on request)	473 ml	\$13.50
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COFFEE

 Premium Coffee	\$4.25
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TEA (ON REQUEST)

Orange Pekoe or Herbal	\$4.25
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ZERO SUGAR

THE TRADEMARKS THAT APPEAR ARE THE PROPERTY OF THEIR RESPECTIVE TRADEMARK OWNERS

Beverages

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	\$70.00
Folonari, Pinot Grigio, Italy	750 ml	\$70.00
The Show, Cabernet Sauvignon, California	750 ml	\$99.00
Villa Maria, Sauvignon Blanc, New Zealand	750 ml	\$99.00

IN SUITE COOLERS

Smirnoff Ice®	473 ml	\$16.00
Mott's Clamato Caesar	473 ml	\$16.00

CONSUMPTION SPIRIT BAR (ON REQUEST)

Captain Morgan® White Rum	1 oz	\$14.50
Tanqueray® Gin	1 oz	\$14.50
Crown Royal® Canadian Whisky	1 oz	\$14.50
Johnnie Walker® Red Label® Scotch	1 oz	\$14.50
Ciroc Ultra Premium Vodka	1 oz	\$14.50

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

RUM

Captain Morgan® White Rum	\$265.00
Captain Morgan® Spiced Rum	\$265.00
Captain Morgan® Black Spiced Rum	\$275.00
Captain Morgan® Private Stock	\$295.00
Ron Zacapa® Rum	\$395.00

VODKA

Smirnoff® Vodka	\$260.00
Ketel One® Vodka	\$275.00
Ciroc Ultra Premium Vodka	\$350.00

SCOTCH

Johnnie Walker® Red Label®	\$260.00
Johnnie Walker® Black Label®	\$275.00
Johnnie Walker® Blue Label®	\$995.00

GIN

Tanqueray® Gin	\$270.00
Tanqueray® No. Ten Gin	\$295.00

RYE WHISKIES

Crown Royal® Canadian Whisky	\$265.00
Crown Royal® Peach Canadian Whisky	\$265.00
Crown Royal® Apple Canadian Whisky	\$265.00
Crown Royal® Vanilla Canadian Whisky	\$265.00
Crown Royal® Black Canadian Whisky	\$285.00

SINGLE MALT WHISKIES

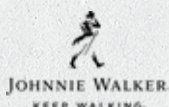
Singleton®	\$425.00
Dalwhinnie® 15 yr	\$475.00
Talisker® 10 yr	\$425.00
Lagavulin® 8 yr	\$425.00
Lagavulin® 16 yr	\$575.00

TEQUILA

Don Julio® Blanco Tequila	\$350.00
Don Julio® Reposado Tequila	\$375.00
Don Julio® 1942	\$795.00

CÎROC

Captain Morgan



Crown Royal

SMIRNOFF

Tanqueray

Beverages

ALCOHOLIC BEVERAGES

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

OTHERS

Martini & Rossi Red	500 ml	\$75.00
Martini & Rossi White	500 ml	\$75.00
Bailey's® Irish Cream		\$260.00
Bailey's® Almande		\$295.00
Bailey's® Deliciously Light		\$295.00
Bulleit™ Bourbon		\$275.00
Virginia Black		\$175.00
Hennessy VS		\$245.00
Courvoisier VSOP		\$350.00
Hennessy VSOP		\$375.00

COOLERS

Smirnoff Ice® Light Raspberry & Soda	330 ml	\$12.75
Smirnoff Vodka Soda Berry Blast	355 ml	\$12.75
Smirnoff Ice® Peach Lemonade	473 ml	\$16.00
Smirnoff Ice® Berry Blast	473 ml	\$16.00
Strongbow	473 ml	\$16.00
Vizzy Raspberry Lemonade	473 ml	\$16.00
Strongbow Cider	473 ml	\$16.00
Arizona Half & Half	473 ml	\$16.00
Mott's Clamato Caesar	473 ml	\$16.00
★ Vizzy Blueberry Pomengranite	473 ml	\$16.00
★ Smirnoff Ice®	473 ml	\$16.00

BEER

DOMESTIC BEER

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

PREMIUM BEER

★ Creemore Springs Lager	473 ml	\$16.00
Coors Original	473 ml	\$16.00
Steamwhistle	473 ml	\$16.00
Molson Ultra	473 ml	\$16.00

IMPORTED BEER

★ Heineken	473 ml	\$16.00
Guinness Draught	500 ml	\$16.00

NON ALCOHOLIC BEER

Coors Edge	473 ml	\$13.50
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THESE PRODUCTS ARE PRESTOCKED IN YOUR SUITE
ALL OTHER PRODUCTS ARE AVAILABLE UPON REQUEST

Beverages

ALCOHOLIC BEVERAGES

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

HOUSE RED WINES

Yellow Tail, Shiraz, Australia	\$70.00
The Show, Cabernet Sauvignon, California	\$99.00

RED WINES

Cabernet Franc, Cave Spring, Niagara, Ontario	\$74.00
Malbec, Crios, Mendoza, Argentina	\$87.00
Cabernet Sauvignon, Sterling, California, USA	\$87.00
Merlot, Sterling, California, USA	\$87.00
Zinfandel, 'Old Vine', Smoking Loon, California, USA	\$87.00
Cabernet Sauvignon, Headwind, California, USA	\$85.00
Cabernet Sauvignon, Viña Amalia, Mendoza, Argentina	\$90.00
Pinot Noir, McManis, California, USA	\$94.00
Cabernet Sauvignon, McManis, California, USA	\$94.00
Shiraz, Wakefield, Clare Valley, Australia	\$94.00
Chianti Classico, 'Sant'Alfonso', Rocca delle Macie, Tuscany, Italy	\$100.00
Cabernet Sauvignon, 'Seven Oaks', J. Lohr, California, USA	\$100.00
Pinot Noir, 'Estate', Hidden Bench, Ontario, Canada	\$100.00
Shiraz, 'Grey Label', Wolf Blass, Australia	\$125.00
Cabernet Sauvignon, Harbour Sixty, California, USA	\$135.00
Cabernet Sauvignon, Sterling, Napa Valley, California, USA	\$135.00
Cabernet Sauvignon, 'Knight's Valley', Beringer, California, USA	\$135.00
Barolo, 'del comune di La Morra', Elena, Piedmont, Italy	\$155.00
Cabernet Sauvignon, 'Pure Paso', J. Lohr, Paso Robles, California, USA	\$165.00
Amarone Classico, Salvalai, Veneto, Italy	\$190.00
Amarone, Tedeschi, Veneto, Italy	\$190.00
Cabernet Sauvignon, Stag's Leap Winery, Napa Valley, California, USA	\$200.00
Merlot, Duckhorn, Napa Valley, California, USA	\$245.00
Cabernet Sauvignon, Whitehall Lane, Napa Valley, California, USA	\$265.00

HOUSE WHITE WINES

Folonari, Pinot Grigio, Italy	\$70.00
Villa Maria, Sauvignon Blanc, New Zealand	\$99.00

WHITE WINES

Riesling, 'Dolomite', Cave Spring, Niagara, Ontario	\$74.00
Sauvignon Blanc, Matua, Hawke's Bay, New Zealand	\$74.00
Pinot Grigio delle Venezie, Salvalai, Veneto, Italy	\$74.00
Pinot Grigio delle Venezie, Antica Vigna, Veneto, Italy	\$74.00
Chadonnay, Goldorado, Lodi, California, USA	\$75.00
Pinot Grigio, Smoking Loon, California, USA	\$87.00
Sauvignon Blanc, Loveblock, Marlborough, New Zealand	\$87.00
Chardonnay, McManis, California, USA	\$87.00
Chardonnay, Gnarly Head, California, USA	\$95.00
Chardonnay, Cypress, California, USA	\$95.00
Pinot Grigio, 'Merus', Tiefenbrunner, Tyrol, Italy	\$100.00
Chablis, Domaine du Varoux, Chablis, France	\$155.00
Chardonnay, 'Estate', Cristom, Willamette, Oregon	\$170.00

SPARKLING WINES/CHAMPAGNES

Prosecco Superiore, 'Valdobbiadene', Santomè, Treviso, Italy, N/V	\$75.00
Champagne Brut, Piper-Heidsieck, Reims, France	\$230.00
Champagne Brut, Mœt & Chandon, Epernay, France	\$270.00
Champagne Rosé, Veuve-Clicquot, Epernay, France	\$290.00
Dom Perignon, Mœt & Chandon, Epernay, France	\$670.00
Champagne Brut, 'Grand Cuveé', Krug, Reims, France	\$835.00
Champagne Brut, Ace of Spades, Reims, France	\$920.00

DESSERT WINE

Late Harvest Riesling, Cave Spring Niagara, Ontario, Canada	375 ml	\$90.00
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ESTD 1876
BERINGER


WOLF BLASS


LINDEMAN'S
FOUNDED BY DR HENRY LINDEMAN IN 1843

RESERVE WINE LIST

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

General Information

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.

We would be happy to introduce you to our easy to use online ordering system, just ask!

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 \$100 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.

CHARITY

We work daily with Second Harvest to assist their good deeds to donate over prepped and left over food to help feed Toronto.

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 fans 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.

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



Mastercard Executive Suites catered exclusively by



PINNACLE
— CATERERS —