

ES

EXECUTIVE SUITES

SUITE MENU 2018 - 2019



SCOTIABANKARENA.COM
MLSE.COM

PINNACLE
CATERERS

Scotiabank
Arena

PINNACLECATERERS.COM | ORDERDESK@PINNACLECATERERS.COM

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!



YOUR CATERING EVENT TEAM

General Manager: John Corkill
Ph: 416-815-6128 | jcorkill@pinnaclecaterers.com

Event Managers: Kirk Fournier and Marcia Rose

Executive Chef: Ranjan Seneviratne

Order Desk: Huy Scully / Jennifer Zavaglia
Ph: 416-815-5720
orderdesk@pinnaclecaterers.com

PINNACLECATERERS.COM

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



SUITE MENU 2018 - 2019

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Themed Package

FAN FAVOURITES

\$60 PER PERSON (MINIMUM 12)

SNACK ATTACK (V)

Bottomless popcorn and pretzels

FAMOUS GOLDEN PALACE CHICKEN EGGROLL



TWISTED GREEK SALAD (V)

Fusili noodles, peppers, onion, tomato, cucumber, Feta cheese, Kalamata olives, oregano lemon vinaigrette

KOREAN BBQ BAO

Steamed buns, pulled pork, Asian slaw

HOT DOGS

Nathan's all beef franks

KALE CAESAR CHICKEN WRAP

Chicken, kale, quinoa, chickpeas, hemp seeds, Parmesan, caesar dressing



FRESH BAKED COOKIE PLATE (V)



SUGGESTED Enhancements

SERVES 8 GUESTS

BEEF SLIDERS

Mushroom Swiss, all beef mini-burgers

\$135



CANADIAN

Pepperoni, bacon and mushrooms

\$42

Themed Package

BACKYARD BBQ

\$70 PER PERSON (MINIMUM 12)

GOURMET POPCORN (V)

WAFFLE CHIPS & DIP (V)

Salted and spiced, caramelized onion dip

FAMOUS GOLDEN PALACE CHICKEN EGGROLL



FIESTA SALAD (GF,V)

Black bean, corn, aged cheddar, avocado, salsa fresca, lime vinaigrette



SAUSAGE SLIDERS

Sweet Italian, Chorizo & Bratwurst mini sausages, locally sourced, sautéed onions and peppers

MEDITERRANEAN KEBOBS

Chicken kebobs, salmon kebobs & portobello kebobs, lemon and oregano, pita, tzatziki, lettuce, house hot sauce

RIBS & WINGS (GF)

In-house smoked baby back ribs, extra large wings, sweet and smokey Bulleit BBQ sauce

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

\$78

FRESH BAKED COOKIE PLATE (V)

\$45



Themed Package

KENSINGTON MARKET

\$75 PER PERSON (MINIMUM 12)

SNACK ATTACK (V)

Bottomless popcorn and pretzels

NACHO CHIPS & DIPS (GF,V)

In-house spiced corn chips, guacamole, chipotle sour cream, jalapeños, cheddar dip, cumin black beans, pico-de-gallo

THREE LEAF CAESAR

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

BUFFALO WINGS (GF)

Extra large wings, house made hot sauce

BEEF SLIDERS

All beef mini burgers, Swiss and mushroom

CHICKEN FAJITAS

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

FRESH BAKED COOKIE PLATE (V)



SUGGESTED Enhancements

SERVES 8 GUESTS

FRESH FRUIT PLATTER (GF,V)

Domestic and exotic

\$78

CHICKEN LETTUCE WRAPS

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

\$115



Themed Package

BAY STREET

\$105 PER PERSON (MINIMUM 12)

ANTIPASTO BOARD

Stuffed, grilled marinated vegetables, cured meats, breads

ONTARIO CHEESE BOARD (V)

Premium local cheeses, berry preserve, artisan bread, local honey

AHI TUNA CUPS (GF)

Bibb lettuce cup, sesame seared tuna, carrot slaw, wasabi mayo

BABY GREENS (GF,V)

Baby greens, fresh berries, walnuts, seeds, maple balsamic dressing

PINNACLE'S CHOPHOUSE MIXED GRILL

A collection of grilled beef tenderloin medallions, chicken supremes, and lamb chops blanketed by crispy onion strips

SHRIMP TACOS

Chipotle tequila gulf shrimp, guacamole, sour cream, cabbage slaw, warm tortilla

CHEESECAKE FLIGHT (V)

Seasonal selections

SUGGESTED Enhancements

SERVES 8 GUESTS

CHICKEN LETTUCE WRAPS

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

\$115

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo chilled shrimp, individually portioned

\$140

ASK TO SEE OUR
RESERVE WINE LIST



Pre-Order Menu

C O L D A P P E T I Z E R S

SERVES 8 GUESTS

NACHO CHIPS & DIPS (GF,V)

In-house spiced corn chips, guacamole, chipotle sour cream, jalapeños, cheddar dip, cumin black beans, pico-de-gallo

\$70

BRUSCHETTA POMODORO (V)

Garlic and basil marinated tomatoes, Parmesan cheese, arugula

\$52

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo chilled shrimp, individually portioned

\$140

VIETNAMESE VEGETABLE SUMMER ROLLS (V)

Tamarind chili aioli, julienne vegetables, fresh herbs, rice noodles

\$67

SHARE BOARDS

ONTARIO CHEESE BOARD (V)

Premium local cheeses, berry preserve, artisan bread, local honey

\$110

ANTIPASTO BOARD

Stuffed, grilled marinated vegetables, cured meats, breads

\$110

SNACKING BOARD

Soft pretzels, pepperettes, beer cheese sauce, smokey mustards, pickles

\$95

VEGETABLES & DIP (GF,V)

Freshly cut market vegetables, tangy herb-buttermilk dip

\$78

AHI TUNA CUPS (GF)

Bibb lettuce cup, sesame seared tuna, carrot slaw, wasabi mayo

\$90

WAFFLE CHIPS & DIP (V)

Salted and spiced, caramelized onion dip

\$65



Pre-Order Menu

WARM APPETIZERS

SERVES 8 GUESTS

CHICKEN QUESADILLAS

Tex Mex spiced chicken breast, cream cheese, cheddar, pico-de-gallo, jalapeños, chipotle crema **\$73**

CHICKEN TENDERS

White meat tenders, tangy plum sauce, Bulleit BBQ sauce **\$115**

SHAREABLE STADIUM FAVOURITES

Mini jalapeño sausage, pegrolls, house smoked ribs, Buffalo wings, jalapeño poppers, beef gyoza **\$145**

ASIAN CHICKEN SATAYS

Tandoori, lemon grass, Mongolian, soya **\$125**

FAMOUS GOLDEN PALACE EGG ROLLS

Chicken or Pork **\$84**



BUFFALO WINGS (GF)

Extra large wings, house made hot sauce **\$105**

RIBS & WINGS (GF)

In-house smoked baby back ribs, extra large wings, sweet and smokey Bulleit BBQ sauce **\$135**



ARENA FAVOURITES

SERVES 8 GUESTS

SLIDER DOGS SAUSAGES

BEEF SLIDERS

All beef mini-burgers:

Mushroom Swiss or
Cheddar & double smoked bacon

\$135

HOT DOGS

Nathan's all beef franks

\$57

SAUSAGE SLIDERS

Sweet Italian, Chorizo & Bratwurst mini sausages,
locally sourced, sautéed onions and peppers

\$120

HAND CRAFTED SANDWICHES

MINI TURKEY CLUB SANDWICHES

House smoked turkey, lettuce, tomato,
country bacon, herb ranch mayo

\$114

KALE CAESAR CHICKEN WRAP

Chicken, kale, quinoa, chickpeas, hemp
seeds, Parmesan, caesar dressing



\$114

KOREAN BBQ BAO

Steamed buns, pulled pork, Asian slaw

\$120

STEAK SANDWICH

Canadian AAA tenderloin, sautéed mushrooms,
grilled peppers, beefsteak onion rings

\$175



Pre-Order Menu



PIZZA

GOURMET FLAT BREAD

PEPPERONI

Famous cheese and pepperoni

\$42

CANADIAN

Pepperoni, bacon and mushrooms

\$42

VEGETARIAN (V)

Green peppers, mushrooms, onions and tomatoes

\$42

CHEESE (V)

Cheese only pizza

\$40

ADD CREAMY GARLIC DIPPING SAUCE

3 For \$5

EXTRA LARGE SIZE = 16"

GLUTEN FREE CRUST AVAILABLE IN 10" SIZE

GOURMET MEDITERRANEAN (V)

Sun dried tomato, fresh mozzarella,
Kalamata olives, grilled artichoke

\$45

SPICY HAWAIIAN CHICKEN

Spicy chicken, pineapple, red onion, BBQ sauce

\$45

PRIMAVERA (V)

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

\$45



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 \$150

72 Pieces \$275

VEGETARIAN SELECTION (V)

Seasonal vegetarian nigiri and maki with EDO special ingredients and flavours

36 Pieces \$120

SUSHI BURRITO

Fresh salmon and vegetables rolled in burrito style

\$160

SALMON POKE BOWL

Marinated salmon, rice and fresh vegetables in a soy ginger dressing, served in individual bowls

\$175

DELUXE SUSHI

An elegant and exotic premium assortment of nigiri and maki

50 Pieces \$235

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.



Pre-Order Menu

HANDHELD ENTRÉES

SERVES 8 GUESTS

FAJITAS

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

Chicken \$135
Vegetable (V) \$100

SHRIMP TACOS

Chipotle tequila gulf shrimp,
guacamole, sour cream, cabbage slaw,
warm tortilla

\$125

MEDITERRANEAN KEBOBS

Chicken kebobs, salmon kebobs & portobello kebobs,
lemon and oregano, pita, tzatziki, lettuce,
house hot sauce

\$115

CHICKEN LETTUCE WRAPS

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

\$115

GARDEN FRESH SALADS

SERVES 8 GUESTS



BABY GREENS (GF,V)

Baby greens, fresh berries, walnuts, seeds,
maple balsamic dressing

\$65

THREE LEAF CAESAR

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

\$65

TWISTED GREEK SALAD (V)

Fusili noodles, peppers, onion, tomato, cucumber,
Feta cheese, Kalamata olives, oregano lemon
vinaigrette

\$70

FIESTA SALAD (GF,V)

Black bean, corn, aged cheddar,
avocado, salsa fresca, lime vinaigrette



\$90

ADD TO ANY SALAD

Grilled Chicken Breast

\$40

Pre-Order Menu

SIGNATURE ENTRÉES

SERVES 8 GUESTS

CREOLE SALMON

Canadian salmon fillets, dirty rice **\$280**

BARBECUED JUMBO SHRIMP (GF)

Saffron scented basmati rice, sweet mango
pineapple salsa **\$360**

RACK OF LAMB

Herb crusted, roasted potato, seasonal vegetable **\$285**

CHEESE TORTELLINI (V)

Ricotta, wilted greens, herb tomato sauce **\$165**

PINNACLE'S THREE-CHEESE MACARONI (V)

Cheddar, Manchego, Parmesan **\$155**

Add Double Smoked Bacon \$35

Grilled Chicken Breast \$40

Poached Lobster \$65

BBQ BRICK CHICKEN

Bulleit bourbon BBQ sauce, roasted potatoes,
seasonal vegetables **\$265**

WE ARE PROUD TO OFFER THE SAME INCOMPARABLE QUALITY & SELECTION
OF STEAKS AS HARBOUR SIXTY STEAKHOUSE, ALL SERVED WITH CHEF
INSPIRED POTATO PREPARATIONS & SEASONAL VEGETABLES

PINNACLE'S CHOPHOUSE MIXED GRILL

Beef tenderloin medallions, chicken supremes,
lamb chops **\$385**

CANADIAN PRIME RIB

Slow roasted, hand carved, medium rare

Half Rack (8-10 people) \$335

Full Rack (16-20 people) \$635

HARBOUR SIXTY'S USDA PRIME STRIPLOIN

Incomparable in quality & flavour **\$375**

SLOW ROASTED BEEF TENDERLOIN

Whole peppercorn and herb rubbed,
hand carved **\$370**

ADD SURF TO ANY ENTREE

Extra large grilled shrimp

\$15pp



Pre-Order Menu

DESSERTS

SERVES 8 GUESTS



FRESH BAKED COOKIE PLATE (V)

\$45

HÄAGEN-DAZS (V)

Ice Cream Bars

"Welcome to a world of Indulgence"

\$7.25/ea

FRESH FRUIT PLATTER (GF,V)

Domestic & exotic

\$78

CHEESECAKE FLIGHT (V)

Seasonal selections

\$65

PASTRIES, BITES & BARS (V)

Collection of inspired daily creations

\$60

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 \$11.50

(Plain or Salt & Vinegar)

DORITOS NACHO CHEESE \$12.50

DRY ROASTED PEANUTS \$12.25

DELUXE MIXED NUTS \$17.25




SNACKS TO ORDER

SNACK ATTACK \$42.00

Bottomless popcorn and pretzels

SELECTION OF CHOCOLATE BARS \$8.50

Snickers, Mars or Twix

ORVILLE REDENBACHER GOURMET POPCORN  \$9.25

Individual Bags

MUNCHIES SNACK MIX \$12.50

TRAIL MIX \$13.00

Beverages

ALCOHOLIC BEVERAGES

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

IN SUITE WINE

Lindeman's Bin 95 Sauvignon Blanc, Australia	750 ml	\$55
Beringer, Classics Collection Cabernet Sauvignon, California	750 ml	\$55
Wolf Blass, Yellow Label Chardonnay, Australia	750 ml	\$75
Wolf Blass, Yellow Label Cabernet Sauvignon, Australia	750 ml	\$75

IN SUITE COOLERS

Smirnoff Ice®	473 ml	\$13.05
Mott's Clamato Caesar	473 ml	\$13.05

CONSUMPTION SPIRIT BAR (ON REQUEST)

Captain Morgan® White Rum	1 oz	\$11.06
Tanqueray® Gin	1 oz	\$11.06
Crown Royal® Canadian Whisky	1 oz	\$11.06
Johnnie Walker® Red Label® Scotch	1 oz	\$11.06
Cîroc Ultra Premium Vodka	1 oz	\$11.06

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

RUM

Captain Morgan® White Rum	\$125
Captain Morgan® Spiced Rum	\$125
Captain Morgan® Black Spiced Rum	\$125
Captain Morgan® Private Stock	\$145
Ron Zacapa® Rum	\$220

VODKA

Smirnoff® Vodka	\$125
Smirnoff® Raspberry	\$125
Ketel One® Vodka	\$145
Cîroc Ultra Premium	\$180
Cîroc Red Berry	\$180

SCOTCH

J&B® Rare Blended Scotch	\$125
Johnnie Walker® Red Label®	\$145
Johnnie Walker® Black Label®	\$180
Johnnie Walker® Platinum Label®	\$375
Johnnie Walker® Blue Label®	\$550

GIN

Tanqueray® Gin	\$145
Tanqueray® No. Ten Gin	\$180

RYE WHISKIES

Crown Royal® Canadian Whisky	\$145
Crown Royal® Maple Canadian Whisky	\$145
Crown Royal® Apple Canadian Whisky	\$145
Crown Royal® Vanilla Canadian Whisky	\$145
Crown Royal® Black Canadian Whisky	\$180

SINGLE MALT WHISKIES

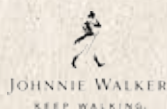
Singleton®	\$155
Glenkinchie 10 yr	\$200
Dalwhinnie® 15 yr	\$200
Talisker® 10 yr	\$200
Cardhu 12 yr	\$200
Oban® 14 yr	\$300
Lagavulin® 16 yr	\$300

TEQUILA

Don Julio® Blanco Tequila	\$275
Don Julio® Reposado Tequila	\$350

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	\$35
Martini & Rossi White	500 ml	\$35
Bailey's® Irish Cream		\$100
Bailey's® Almande		\$120
Bulleit™ Bourbon		\$125
Virginia Black		\$145
Hennessy VS		\$165
Courvoisier VSOP		\$190
Hennessy VSOP		\$190

COOLERS

Smirnoff Ice® Light Raspberry & Soda	330 ml	\$11.06
Smirnoff Ice® Red Sangria	473 ml	\$13.05
Smirnoff Ice® White Sangria	473 ml	\$13.05
★ Smirnoff Ice®	473 ml	\$13.05
★ Mott's Clamato Caesar	473 ml	\$13.05

BEER

DOMESTIC BEER

★ Coors Light	473 ml	\$11.95
★ Canadian	473 ml	\$11.95

PREMIUM BEER

★ Creemore Springs	473 ml	\$13.05
Coors Banquet	473 ml	\$13.05
Rickard's Red	473 ml	\$13.05
Miller Genuine Draft	473 ml	\$13.05
Molson Canadian Cider	473 ml	\$13.05
Steamwhistle	473 ml	\$13.05

IMPORTED BEER

★ Heineken	473 ml	\$13.05
Hop House 13	473 ml	\$13.05



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

Beringer, Classics Collection, Cabernet Sauvignon, California	\$55
Wolf Blass, Yellow Label, Cabernet Sauvignon, Australia	\$75

RED WINES

Cave Spring, Cabernet Franc, Niagara, ON	\$58
Tin Roof, Merlot, California, USA	\$62
Crios, Malbec, Mendoza, Argentina	\$68
Sterling, Cabernet Sauvignon, California, USA	\$70
Sterling, Merlot, California, USA	\$70
Smoking Loon, Old Vine Zinfandel, California	\$70
Mcmanis, Pinot Noir, California, USA	\$76
Mcmanis, Cabernet Sauvignon, California, USA	\$76
Wakefield, Shiraz, Clare Valley, Australia	\$76
CH. St. Jean, Pinot Noir, California, USA	\$80
Rocca della Macie, Chianti Classico,	
Sant'Alfonso, Tuscany, Italy	\$82
J. Lohr, Cabernet Sauvignon, Seven Oaks, California, USA	\$82
Wolf Blass, Shiraz, Grey Label, Australia	\$98
Harbour Sixty Steakhouse, Cabernet Sauvignon, California, USA	\$100
Sterling, Cabernet Sauvignon, Napa, California, USA	\$110
Beringer, Cabernet Sauvignon, Knights Valley, California, USA	\$110
Salvalai, Amarone, Veneto, Italy	\$130
Tedeschi, Amarone, Veneto, Italy	\$150
Stags Leap Winery, Cabernet Sauvignon, Napa, California, USA	\$155
Justin, Cabernet Sauvignon, Paso Robles, California, USA	\$168
Duckhorn, Merlot, Napa, California, USA	\$205
Thomas George, Pinot Noir, Russian River, California, USA	\$220
Whitehall Lane, Cabernet Sauvignon, Napa, California, USA	\$220
Antinori, Tignanello, Toscana IGT, Italy	\$320

HOUSE WHITE WINES

Lindeman's Bin 95, Sauvignon Blanc, Australia	\$55
Wolf Blass, Yellow Label, Chardonnay, Australia	\$75

WHITE WINES

Cave Spring, Riesling, Niagara, ON	\$58
Salvalai, Pinot Grigio, IGT Venezia, Italy	\$64
Smoking Loon, Pinot Grigio, California	\$70
Lovelock, Sauvignon Blanc, Marlborough, NZ	\$72
Mcmanis, Chardonnay, California	\$74
Sterling, Chardonnay, California	\$70
Cypress, Chardonnay, California	\$78
Tiefenbrunner, Pinot Grigio, South Tyrol, Italy	\$80
Gnarly Head, Chardonnay, California	\$80
Landmark, Chardonnay,	
Overlook, Sonoma, California, USA	\$116
CH. du Maligny, Chablis 1er Cru,	
Vau de Vey, Burgundy, France	\$150
Kistler, Chardonnay, Sonoma, California, USA	\$300

SPARKLING WINES/CHAMPAGNES

Villa Sandi, Prosecco, Treviso, Italy	\$68
Piper Heidsieck, NV Champagne, Brut, Reims, France	\$160
Moët & Chandon, NV Champagne, Brut, Reims, France	\$180
Veuve Clicquot, NV Rosé Champagne, Brut, Reims, France	\$220
Dom Pérignon, Vintage Champagne, Brut, Reims, France	\$400
Krug, MV Champagne, Grande Cuvée, Brut, Reims, France	\$500
Brignac, MV Champagne, Ace of Spades, Brut, Reims, France	\$800

DESSERT WINE

Cave Spring, Riesling, Indian Summer, Niagara, Ontario	375 ml	\$80
Cave Spring, Riesling, Ice Wine, Niagara, Ontario	375 ml	\$140

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.

Beverages


NON ALCOHOLIC BEVERAGES

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

SOFT DRINKS

Coca-Cola®	500 ml	\$5.80
Coca-Cola® Zero Sugar	500 ml	\$5.80
Coca-Cola Life®	500 ml	\$5.80
Diet Coke®	500 ml	\$5.80
Sprite®	500 ml	\$5.80
Canada Dry® Ginger Ale	500 ml	\$5.80
Nestea® Iced Tea	500 ml	\$5.80
Canada Dry® Club Soda	355 ml	\$5.00
Canada Dry® Tonic	355 ml	\$5.00

ENERGY DRINK (ON REQUEST)

 Red Bull	250 ml	\$6.50
Red Bull Sugar Free	250 ml	\$6.50



WATER

smartwater® (on request)	591 ml	\$6.75
DASANI® water	591 ml	\$6.00
Badoit® Sparkling Water	500 ml	\$6.00
vitaminwater® (on request)	591 ml	\$6.75

JUICE

Minute Maid® Orange Juice	341 ml	\$5.95
Minute Maid® Cranberry Cocktail	341 ml	\$5.95
Mott's Clamato Juice	162 ml	\$4.40

COFFEE

 Premium Coffee		\$3.00
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TEA (ON REQUEST)

Orange Pekoe or Herbal	\$3.00
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THE TRADEMARKS THAT APPEAR ARE THE PROPERTY OF THEIR RESPECTIVE TRADEMARK OWNERS

Dietary

SPECIAL DIETARY ITEMS

PLEASE NOTE THAT ANY REGULAR MENU ITEM THAT HAS BEEN MODIFIED FOR DIETARY REASONS MAY NOT FIT THE ORIGINAL MENU DESCRIPTION

VEGETARIAN

Baby Greens	Flat Bread Gourmet Mediterranean	Nacho Chips & Dips	Snack Attack
Bruschetta Pomodoro	Flat Bread Primavera	Ontario Cheese Board	Sushi Vegetarian Selection
Cheese Tortellini	Fresh Baked Cookie Plate	Pastries, Bites & Bars	Twisted Greek Salad
Cheesecake Flight	Fresh Fruit Platter	Pinnacle's Three-Cheese Macaroni	Vegetables & Dip
Fajitas Vegetable	Gourmet Popcorn	Pizza Cheese	Vietnamese Vegetable Summer Rolls
Fiesta Salad	Häagen Dazs Ice Cream Bars	Pizza Vegetarian	Waffle Chips & Dip

GLUTEN FREE

Ahi Tuna Cups	Fiesta Salad	Gluten Free Pizza	Ribs & Wings
Baby Greens	Flat Bread Gourmet Mediterranean	Jumbo Shrimp Cocktails	Sushi
Barbecued Jumbo Shrimp	Fresh Fruit Platter	Nacho Chips & Dips	Vegetables & Dip
Buffalo Wings			

LACTOSE FREE

Sushi	Grilled Vegetable Platter
Beef Sliders	Prime Rib (Full Rack)
Bruschetta Pomodoro	Prime Rib (Half Rack)
Buffalo Wings	Rack of Lamb

VEGAN

Baby Greens
Grilled Vegetable Platter
Vegetarian Sushi

SINGLE-PLATED MEALS

Single Gluten Free	\$22	Single Vegan	\$22
Single Lactose Free	\$22	Single Vegetarian	\$22

General Information

PLACING YOUR ORDER

PLACE YOUR ORDER

Place your order 48 Hours in advance:



Email customer service 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 2:00pm, 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 4-6 a la carte menu selections to satisfy guests.

Our Customer Service 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 2pm 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.

FOOD & BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. In order to ensure the highest level of food quality, some items may be delivered closer to game time.

SPECIAL REQUESTS

Pinnacle Caterers will be happy to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Customer Service 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 services two suites per event.

Should you require a more personalized level of service 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.

General Information

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; 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 OR CASH

Pinnacle Caterers accepts MasterCard, Visa, and American Express.

A credit card is required for all pre-ordered food and beverage. Should you wish to pay cash upon arrival in the suite, a \$200 deposit is required prior to any service beginning.

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.

ADMINISTRATIVE CHARGES

A standard 15% 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. 4% 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



Executive Suites catered exclusively by

PINNACLE
CATERERS

A horizontal line with a small vertical bar in the center, positioned below the word "CATERERS".