

Scotiabank
Arena

SUITES MENU

2025-2026 PREORDER MENU



PINNACLE
— CATERERS —



executive
suites



WELCOME

EXECUTIVE CHEF LUKAS VYHNAL

Chef Lukas Vyhnaal hails from the picturesque country of Czechia. It was there that 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 the city's best restaurants to showcase the flavours of the city and some of the reasons why Toronto has become a culinary destination. Featured throughout our menu you will see iconic items from these destinations for you to enjoy!

Look for (TO) on the Menu Items



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.

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.



**HARBOUR
SIXTY**



Nestled high above the city's skyline, Arianna offers a lively atmosphere, perfect for creating unforgettable evenings. A grandeur masterpiece. Delight in avant-garde Italian cuisine, meticulously prepared with the finest ingredients and masterful artistry. From beloved traditional dishes to innovative culinary creations, each plate narrates a tale of heritage, ingenuity, and ardor. With its vibrant late-night ambiance and eclectic culinary offerings, Arianna guarantees an immersive dining journey that is truly without equal.

Cherry Street Bar-B-Que, the Port Lands smokehouse led by award-winning Chef and pitmaster Lawrence La Pianta, has earned Michelin's coveted Bib Gourmand for three consecutive years—the only BBQ restaurant in Canada to achieve this honour. Famous for its tender brisket, meaty ribs, juicy wings, house-made sausages, and standout sides, every bite is slow-smoked over white oak for deep, unforgettable flavour. Housed in a beautifully restored 1920s bank, Cherry Street blends rustic charm with bold, Southern-style barbecue and a distinctly Canadian twist. Each plate reflects La Pianta's skill, passion, and dedication to delivering world-class barbecue, cementing its place among Canada's most celebrated and must-visit dining destinations.



Kibo Sushi is one of Canada's fastest-growing Japanese restaurant brands, proudly rooted in Toronto. Since 2012, they have served fresh, high-quality sushi with care, authenticity, and a spirit of hope, or "Kibō" (希望) in Japanese. At Scotiabank Arena, they bring that same energy to game day, fuelling fans with flavour and passion. Because at Kibo, fans don't just cheer to win - they roll to win.

FAN FAVOURITES

THEMED PACKAGE

\$100 PER PERSON (MINIMUM 8)

SUGGESTED
Enhancements
SERVES 8 GUESTS

TASTE OF TORONTO (TO)

Mini Jamaican beef patties, chicken gyoza, shrimp spring rolls, arancini, vegetable samosas, Cherry St BBQ vegetable empanadas
\$225

BEEF SLIDERS

Mushroom swiss, all beef mini-burgers
\$210

CAESAR SALAD

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

**HAWAIIAN BBQ CHICKEN
FLATBREAD (H)**

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

BBQ WINGS (GF,H)

Roaster chicken wings, house made BBQ sauce

**MARKET
VEGETABLES (V,GF)**

Herb buttermilk ranch dip



SNACK ATTACK

Bottomless popcorn, potato chips, pretzels

FRESH BAKED COOKIE PLATE (V)



(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

KENSINGTON MARKET

THEMED PACKAGE

\$115 PER PERSON (MINIMUM 8)

GUACAMOLE & PICO DE GALLO (VG,GF)

House made guacamole,
fresh fried corn chips

CHERRY STREET BBQ EMPANADA PLATTER (H,TO)

Chicken, beef and vegetable
empanadas, roasted red pepper
sauce, chimichurri

CHICKEN TINGA FAJITAS (H)

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

MEZE BOARD (V)

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

JAPANESE VEGETABLE SUMMER ROLLS (VG,GF)

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



PAI RICE NOODLE SALAD (VG,GF,TO)

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



HOUSE MADE CHURROS (V)

Chili chocolate sauce,
dulce de leche



SUGGESTED

Enhancements

SERVES 8 GUESTS

CURATED CHEESE BOARD (V)

Local and imported premium
cheeses, preserves, local
honey, artisan bread basket
\$160

ASIAN SATAYS (GF,H)

Chicken, beef, lamb & spiced
pineapple skewers, sweet
soy BBQ dipping sauce
\$175



(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

BACKYARD BBQ

THEMED PACKAGE

\$140 PER PERSON (MINIMUM 8)

SUGGESTED
Enhancements
SERVES 8 GUESTS

HOUSE MADE BEEF PATTIES

Braised beef, chipotle sauce
\$90

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian burrata cheese, marinated vegetables, sweet & savoury preserves, artisan bread basket
\$190



TOMATO CHUTNEY & RICOTTA BRUSCHETTA (V)

Whipped ricotta cheese, house made tomato chutney, micro greens, garlic ciabatta



TURKEY SLIDERS

Onion and cranberry jam, brie

ARUGULA SALAD (V,GF)

Baby arugula, sundried tomatoes, green beans, pine nuts, pecorino aged balsamic vinaigrette

MARKET VEGETABLES (V,GF)

Herb buttermilk ranch dip

FRESH FRUIT PLATTER (VG,GF)

Domestic and exotic

TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, cheddar, provolone, parmesan

CHERRY STREET BBQ PLATTER (TO)

Smoked brisket, baby back ribs, coleslaw, pickles, jalapeno, Cherry Street BBQ sauce, chimichurri, mustard, soft sliced bread



(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

BAY STREET

THEMED PACKAGE

\$190 PER PERSON (MINIMUM 8)

CURATED CHEESE BOARD (V)

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

TUNA CRUDO

Yuzu-sesame and coconut sauce, radish, chili, micro herbs, taro chips

KIBO SUSHI & MAKI (44 PIECES)

An elegant balance of signature maki paired with assorted sushi.

MIXED GRILL

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

HOUSE MADE BEEF PATTIES

Braised beef, chipotle sauce

PAI MANGO SALAD (GF,TO)

Shredded sweet mango, heirloom carrot, red cabbage, pickled red onion, sawtooth coriander, Thai garlic, fish sauce. Peanuts on the side

COMEBACK SNACKS

Salted caramel popcorn individual bags

CARAMEL & BOURBON BROOKIE (V)

Chocolate chip cookie- brownies



SUGGESTED Enhancements SERVES 8 GUESTS

RIGATONI RICOTTA & SPINACH PIE (V)

Ricotta and spinach, parmesan, mozzarella, cherry tomatoes
\$235

HOISIN STEAK BITES

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

MARKET VEGETABLES (V,GF)

Herb buttermilk ranch dip
\$110



(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

THE PINNACLE

THEMED PACKAGE

\$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

SUGGESTED Enhancements SERVES 8 GUESTS

COLOSSAL TEMPURA SHRIMP (GF)

Soy lime dipping sauce
\$215



BROCCOLINI PECORINO (V,GF)

Pecorino cheese, lemon
preserve, crispy garlic
\$50



ROMESCO & BABAGANOUSH DIPS (GF,VG)

Vegetables, pita bread and crackers

BURRATA & PROSCIUTTO BOARD

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

RIGATONI RICOTTA & SPINACH PIE (V)

Ricotta and spinach, parmesan,
mozzarella, cherry tomatoes

SEAFOOD TOWER (GF)

Freshest available selection

ITALIAN CHOPPED SALAD (V,GF)

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

HARBOUR 60 PRIME STRIPLOIN (GF,TO)

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

ARIANNA'S TIRAMISU (TO)

Marsala, lady fingers,
espresso,
mascarpone



(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

DIP BOWLS & BOARDS

SERVES 8 GUESTS

DIP BOWLS



GUACAMOLE & PICO DE GALLO (VG,GF)

House made guacamole, fresh fried corn chips \$100

MARKET VEGETABLES (V,GF)

Herb buttermilk ranch dip \$110

ROMESCO & BABAGANOUSH DIPS (GF,VG)

Vegetables, pita bread and crackers \$110

BOARDS

MEZE BOARD (V)

Middle Eastern inspired dips, olives, pickled vegetables, feta cheese, zaatar cucumber, grape leaf rolls, grilled naan bread, charred lemon \$130

CURATED CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan bread basket \$160

CHARCUTERIE BOARD

Imported and locally cured meats, small batch mustards, pickles, artisan bread basket \$165

TUNA CRUDO

Yuzu-sesame and coconut sauce, radish, chili, micro herbs, taro chips \$175

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian burrata cheese, marinated vegetables, sweet & savoury preserves, artisan bread basket \$190



(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

SMALL SHAREABLE BITES

SERVES 8 GUESTS

HOUSE MADE BEEF PATTIES

Braised beef, chipotle sauce \$90

COLOSSAL TEMPURA SHRIMP (GF)

Soy lime dipping sauce \$215



JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo shrimp, cocktail sauce \$190

JAPANESE VEGETABLE SUMMER ROLLS (VG,GF)

Julienne vegetables, fresh herbs, rice noodles, inari tofu, sesame ginger ponzu dip \$100



QUESADILLAS

Cheddar, pico de gallo, cream cheese, jalapeños, chipotle crema

Mexican spiced chicken (H) \$115

Vegetable (V) \$105

CRISPY CHICKEN LETTUCE WRAPS (GF,H)

Yuzu aioli, pickled carrot and cucumbers, fried shallots, apple kimchi relish \$185

HOISIN STEAK BITES

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



ASIAN SATAYS (GF,H)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce \$175

TASTE OF TORONTO (TO)

Mini Jamaican beef patties, chicken gyoza, shrimp spring rolls, arancini, vegetable samosas, Cherry St BBQ vegetable empanadas \$225

TOMATO CHUTNEY & RICOTTA BRUSCHETTA (V)

Whipped ricotta cheese, house made tomato chutney, micro greens, garlic ciabatta \$85



(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

CLASSIC STADIUM FAVOURITES

SERVES 8 GUESTS

FAJITAS

Peppers, onions, tequila, cilantro crema, pico de gallo, queso, guacamole, flour tortillas	
Vegetable (V)	\$150
Chicken Tinga (H)	\$185
Shrimp	\$195

TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, cheddar, provolone, parmesan	\$215
ADD	
Applewood smoked bacon	\$25
Grilled chicken breast (H)	\$45
Poached lobster	\$80

HOT DOGS

All beef franks	\$90
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CHICKEN TENDERS

White meat tenders, ginger plum sauce	\$180
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BBQ WINGS (GF,H)

Roaster chicken wings, house made BBQ sauce	\$170
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VEGETABLE SPRING ROLLS (V)

Vietnamese sweet chili, cilantro, pickled ginger	\$110
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CHERRY STREET BRISKET CROQUETTES (H,TO)

Mustard aioli, BBQ sauce	\$135
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TURKEY SLIDERS

Onion and cranberry jam, brie	\$105
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BEEF SLIDERS

All beef mini-burgers, your choice of:	
Mushroom swiss	\$210
Bacon cheddar	\$210

PLANT BASED SLIDERS (VG)

100% plant based mini burgers	\$245
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CHERRY STREET BBQ EMPANADA PLATTER (H,TO)

Chicken, beef and vegetable empanadas, roasted red pepper sauce, chimichurri	\$170
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KIBO SUSHI

SERVES 8 GUESTS

SUSHI  **KIBO®**



KIBO PREMIUM SUSHI

Kibo's signature platters - crafted for salmon enthusiasts, gluten-friendly options, and chef-inspired experiences

Salmon Feast — 44 Pieces	\$295
Salmon & Tuna (Gluten Free) — 44 Pieces	\$295
Omakase (Chef's Special) — 74 Pieces	\$650



KIBO MAKI PLATTER

A bold assortment of premium maki, dragon specialties, fresh salmon, and vegetarian options

Maki — 44 Pieces	\$245
Maki — 72 Pieces	\$375



SECRET GARDEN (VEGETARIAN)

A vibrant selection of vegetarian favourites, full of colour, freshness, and flavour

Secret Garden Maki — 44 Pieces	\$230
Secret Garden Sushi & Maki — 72 Pieces	\$350



KIBO SUSHI & MAKI

An elegant balance of signature maki paired with assorted sushi

Assorted — 44 Pieces	\$260
Assorted — 72 Pieces	\$395

(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

SANDWICHES, PIZZA & FLATBREADS

SERVES 8 GUESTS

SANDWICHES

STEAK SANDWICH

Canadian beef tenderloin, grilled peppers and onion, sticky mushroom beef jus, rosemary bun \$260

CAPRESE TORPEDO (V)

Heirloom tomatoes, grilled marinated eggplant, buffalo mozzarella, oven dried tomato, basil pesto, arugula, three foot ciabatta \$175



MINI SPICY CHICKEN SANDWICHES (H)

Soft brioche rolls, chipotle aioli, tangy slaw \$175

WRAP BASKET (H)

Shawarma spiced chicken wraps

Iceberg lettuce, cucumber, garlic aioli

Grilled vegetable paneer wraps

Mint and coriander chutney, peppers, red onion and yogurt

Vegan only option available

\$155



PIZZA

EXTRA LARGE SIZE = 16"

PEPPERONI

Cheese, pepperoni \$62

CANADIAN

Pepperoni, bacon, mushrooms \$62

VEGETARIAN (V)

Green peppers, mushrooms, onions, tomatoes \$60

CHEESE (V)

Cheese only \$60

CAULIFLOWER CRUST (GF,V)

Available in 10" size \$42

ADD CREAMY GARLIC DIPPING SAUCE 3 FOR \$10

GOURMET FLATBREADS

GOURMET MEDITERRANEAN (V)

Sun dried tomatoes, fresh mozzarella, Kalamata olives, grilled artichokes \$73

HAWAIIAN BBQ CHICKEN (H)

BBQ chicken, BBQ sauce, jalapeno, pineapple, red onion \$73

PRIMAVERA (V)

Spinach, goat cheese, mushrooms, roasted red peppers, pesto \$73



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SIGNATURE ENTRÉES

SERVES 8 GUESTS

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.

BONE IN COWBOY STEAKS (GF)

Long bone AAA Alberta rib eye,
chimichurri sauce

\$695

HARBOUR 60 PRIME STRIPLOIN (GF,TO)

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

\$495

RACK OF LAMB (GF,H)

Ontario lamb, artisanal mustard

\$350

MIXED GRILL

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

\$595

WAGYU GIANT MEATBALLS

Australian Wagyu beef meatballs, polenta,
parmesan, roasted pepper sauce

\$335

GIGUERE CHICKEN BALLANTINE (H)

A medley of root vegetables and sauces

\$325



PRIME RIB (GF)

Alberta AAA, slow roasted and hand carved,
horseradish jus

Half (serves 8-10) \$450

Full (serves 10-16) \$875

CHERRY STREET BBQ PLATTER (TO)

Smoked brisket, baby back ribs, coleslaw, pickles,
jalapeno, Cherry Street BBQ sauce, chimichurri,
mustard, soft sliced bread

\$430



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SIGNATURE ENTRÉES

SERVES 8 GUESTS

SZECHUAN SPICED SALMON (GF)

Braised bok choy, soy sesame glaze

\$295



BUTTER CHICKEN (H)

Creamy sauce, cilantro, steamed basmati rice, naan bread. Vegetarian option with paneer cheese available on request

\$295

SEAFOOD TOWER (GF)

Freshest available selection

\$795



RIGATONI RICOTTA & SPINACH PIE (V)

Ricotta and spinach, parmesan, mozzarella, cherry tomatoes

\$235

SEASONAL HOUSE MADE RAVIOLI

Seasonally inspired fillings, sauces and toppings

\$235



HARBOUR 60'S HAND ROLLED BOLOGNESE LASAGNA (TO)

Beef bolognese, mozzarella, tomato sauce, cherry tomatoes

\$245



PAI VEGETABLE STIR FRY (VG,TO)

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

\$265

(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

PINNACLE SIDES & SALADS

SERVES 8 GUESTS

SIDES

ROASTED POTATOES (VG,GF)

Chili oil, Harbour 60 steak spice \$60

VEGETABLE FRIED RICE

Scallion, garlic, carrots, edamame, crispy tofu, sesame oil, rice wine, shitake, egg, fish sauce
Vegetarian option available on request \$60



BOK CHOY (VG,GF)

Sesame soy glaze, ginger, crispy shallot, chili \$50

BROCCOLINI PECORINO (V,GF)

Pecorino cheese, lemon preserve, crispy garlic \$50



SALADS

ADD TO ANY SALAD

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

CAESAR SALAD

Romaine hearts, parmesan cheese, garlic croutons, creamy Caesar dressing, grilled lemon \$100

PAI MANGO SALAD (GF,TO)

Shredded sweet mango, heirloom carrot, red cabbage, pickled red onion, sawtooth coriander, Thai garlic, fish sauce.
Peanuts on the side \$135

PAI RICE NOODLE SALAD (VG,GF,TO)

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 \$165

ARUGULA SALAD (V,GF)

Baby arugula, sundried tomatoes, green beans, pine nuts, pecorino aged balsamic vinaigrette \$95



ITALIAN CHOPPED SALAD (V,GF)

Iceberg lettuce, radicchio, baby kale, cherry tomatoes, chickpeas, pepperoncini, pickled onion, bocconcini, provolone, oregano dressing
(vegan cheese available) \$100

(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

DESSERTS

SERVES 8 GUESTS

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.

FRESH BAKED COOKIE PLATE (V)

\$73

FRESH FRUIT PLATTER (VG,GF)

Domestic and exotic

\$115

HÄAGEN-DAZS (V)

Ice Cream Bars

"Welcome to a world of Indulgence"

\$10.50

HOUSE MADE CHURROS (V)

Chili chocolate sauce, dulce de leche

\$65

CARAMEL & BOURBON BROOKIE (V)

Chocolate chip cookie-brownies,
served warm in cast iron pan

\$90

ARIANNA'S TIRAMISU (TO)

Marsala, lady fingers, espresso, mascarpone

\$95



CHOCOLATE CAKE (V)

Four layers of chocolate sponge, chocolate
buttercream, dark chocolate ganache,
crunchy Oreo pieces

\$95



VANILLA CAKE (V)

Four layers of vanilla sponge, vanilla buttercream,
crème pâtissière, rainbow sprinkles

\$95

RED VELVET (V)

Four layers of scarlet sponge, cream
cheese icing

\$95

**ALL CAKES CUSTOMIZABLE WITH
A CELEBRATORY MESSAGE**

MAKE YOUR OWN S'MORES

In house made assorted marshmallows and
chocolates, honey graham crackers, candy
toppings, chocolate covered strawberries,
dulce de leche sauce

\$110



(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

SNACKS

SERVES 8 GUESTS

IN SUITE SNACKS

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

BOWL OF LAYS POTATO CHIPS

Lays Plain or Ruffles All Dressed

\$16



DORITOS NACHO CHEESE

\$17



SNACKS TO ORDER

SNACK ATTACK

Bottomless popcorn, potato chips, pretzels \$79.50

GOURMET POPCORN (V)

Bottomless \$39.50

CARAMILK CHOCOLATE MINI

\$13.00

DAIRY MILK CHOCOLATE MINI

\$13.00

CHOCOLATE ALMONDS

\$20.00

CANDY BASKET

One bag each: Caramilk Mini, Mini Eggs, Sour Patch Kids, Fuzzy Peaches, Cherry Blasters, Swedish Berries

\$69.00

COMEBACK SNACKS

SALTED CARAMEL POPCORN

Individual bags \$13.00

SOUP PATCH KIDS

\$11.00

FUZZY PEACHES

\$11.00

DRY ROASTED PEANUTS

\$16.00

DELUXE MIXED NUTS

\$22.00



(V) VEGETARIAN – (VG) VEGAN – (GF) GLUTEN FREE – (H) HALAL – (TO) TORONTO'S OWN FLAVOURS OF THE CITY

NON-ALCOHOLIC BEVERAGES

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



SOFT DRINKS

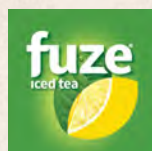
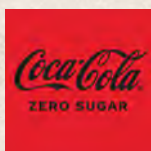
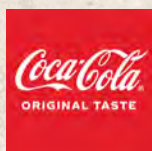
Coca-Cola®	500 ml	\$8.50
Coca-Cola® Zero Sugar	500 ml	\$8.50
Diet Coke®	500 ml	\$8.50
Sprite®	500 ml	\$8.50
FUZE® Iced Tea	500 ml	\$8.50
Canada Dry® Ginger Ale	355 ml	\$7.75
Canada Dry® Club Soda	355 ml	\$7.75
Canada Dry® Tonic	355 ml	\$7.75

WATER

smartwater®	591 ml	\$9.00
vitaminwater® (on request)	591 ml	\$9.50

JUICE

Mott's Clamato Juice	341 ml	\$6.55
Minute Maid® Orange Juice	355 ml	\$8.25
Minute Maid® Cranberry Cocktail	355 ml	\$8.25



(ON REQUEST)

Red Bull ENERGY DRINK 250 ml \$8.75

Red Bull SUGAR FREE 250 ml \$8.75

Red Bull RED EDITION 250 ml \$8.75

NON-ALCOHOLIC BEER

Heineken 0.0	355 ml	\$10.00
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Tim Hortons COFFEE

Premium Coffee	\$5.00
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TEA (ON REQUEST)

Orange Pekoe or Herbal	\$5.00
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THE TRADEMARKS THAT APPEAR ARE THE PROPERTY OF THEIR RESPECTIVE TRADEMARK OWNERS

ALCOHOLIC BEVERAGES

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

HOUSE RED WINES

Yellow Tail, Shiraz, Australia	750 ml	\$85.00
Bolla, Valpolicella Classico, Italy	750 ml	\$100.00
Don David, Malbec, Argentina	750 ml	\$110.00

IN SUITE COOLERS

Smirnoff Ice®	473 ml	\$17.25
Mott's Clamato Caesar	473 ml	\$17.25
Coors Seltzer Cherry Slushie	473 ml	\$17.25
Simply Spiked Lemonade	473 ml	\$17.25

HOUSE WHITE WINES

Bolla, Pinot Grigio, Italy	750 ml	\$85.00
Villa Maria, Sauvignon Blanc, New Zealand	750 ml	\$110.00

CONSUMPTION SPIRIT BAR (ON REQUEST)

Captain Morgan® White Rum	1 oz	\$16.75
Tanqueray® Gin	1 oz	\$16.75
Crown Royal® Canadian Whisky	1 oz	\$16.75
Johnnie Walker® Red Label® Scotch	1 oz	\$16.75
Cîroc Ultra Premium Vodka	1 oz	\$16.75
Bulleit Bourbon	1 oz	\$17.25
Don Julio Blanco	1 oz	\$22.50

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

RUM

Captain Morgan® White Rum	\$315.00
Captain Morgan® Spiced Rum	\$315.00
Captain Morgan® 100 Proof	\$325.00
Ron Zacapa® Rum	\$475.00

VODKA

Smirnoff No 21	\$315.00
Ketel One® Vodka	\$345.00
Cîroc Ultra Premium Vodka	\$395.00

SCOTCH

Johnnie Walker® Red Label®	\$325.00
Johnnie Walker® Black Label®	\$355.00
Johnnie Walker® Gold Label®	\$675.00
Johnnie Walker® Blue Label®	\$1175.00

GIN

Tanqueray® Gin	\$315.00
Tanqueray® No. Ten Gin	\$345.00
Aviation	\$345.00

RYE WHISKIES

Crown Royal® Canadian Whisky	\$325.00
Crown Royal® Peach Canadian Whisky	\$325.00
Crown Royal® Apple Canadian Whisky	\$325.00
Crown Royal® Vanilla Canadian Whisky	\$325.00
Crown Royal® Black Canadian Whisky	\$360.00
Crown Royal® Blackberry Whisky	\$360.00

SINGLE MALT WHISKIES

Singleton® 12 yr	\$450.00
Dalwhinnie® 15 yr	\$449.00
Talisker® 10 yr	\$450.00
Lagavulin® 8 yr	\$450.00
Lagavulin® 16 yr	\$630.00

TEQUILA

Don Julio® Blanco Tequila	\$495.00
Don Julio® Reposado Tequila	\$575.00
Don Julio® 70th	\$685.00
Don Julio® Rosado	\$850.00
Don Julio® 1942	\$1150.00

CÎROC Captain Morgan JOHNIE WALKER. Crown Royal SMIRNOFF Tanqueray

ALCOHOLIC BEVERAGES

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

OTHERS

Martini & Rossi Red	500 ml	\$82.00
Martini & Rossi White	500 ml	\$82.00
Virginia Black		\$205.00
Bailey's® Irish Cream		\$325.00
Bailey's® Birthday Cake		\$325.00
Bulleit™ Bourbon		\$375.00
Hennessy VS		\$475.00
Courvoisier VSOP		\$575.00
Hennessy VSOP		\$600.00

COOLERS

Smirnoff Ice® Light Raspberry & Soda	355 ml	\$15.00
Captain Morgan® Mai Tai	355 ml	\$15.00
Crown Royal Blackberry Whisky Lemonade	355 ml	\$15.00
Smirnoff Ice® Berry Blast	473 ml	\$17.25
Strongbow Cider	500 ml	\$17.25
Arizona Lemon	473 ml	\$17.25
Coors Slushie Grape	473 ml	\$17.25
★ Mott's Clamato Caesar	473 ml	\$17.25
★ Coors Seltzer Cherry Slushie	473 ml	\$17.25
★ Smirnoff Ice®	473 ml	\$17.25
★ Simply Spiked Lemonade	473 ml	\$17.25

BEER

DOMESTIC BEER

★ Coors Light	473 ml	\$15.75
★ Canadian	473 ml	\$15.75



PREMIUM BEER

★ Creemore Springs Lager	473 ml	\$17.25
Coors Original	473 ml	\$17.25
Hop Valley IPA.	473 ml	\$17.25
Miller Lite	473 ml	\$17.25
Molson Ultra	473 ml	\$17.25
Blue Moon	473 ml	\$17.25

IMPORTED BEER

Heineken	500 ml	\$17.50
★ Madri Excepcional	473 ml	\$17.50
Guinness Draught	500 ml	\$17.75

NON ALCOHOLIC BEER

★ Heineken 0.0	355 ml	\$10.00
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ALCOHOLIC BEVERAGES

HAND CRAFTED COCKTAIL CART

\$195 (8 COCKTAILS)

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

Crown Royal whiskey, maple syrup, walnut bitters, amarena cherries

STRAWBERRY APEROL SPRITZ

Strawberry Aperol, club soda, prosecco, orange slice

GIN SPRITZ

Tanqueray gin, St. Germain, Lillet Blanc, lemon juice, butterfly peaflower syrups, prosecco

PINEAPPLE MARGARITA

Don Julio Blanco, Cointreau, lime juice, pineapple juice

RUM PEAR MULE

Captain Morgan white rum, cinnamon syrup, lime juice, pear nectar, ginger beer, mint



ALCOHOLIC BEVERAGES

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

HOUSE RED WINES

Yellow Tail, Shiraz, Australia	750 ml	\$85
Bolla, Valpolicella Classico, Italy	750 ml	\$100
Don David, Malbec, Argentina	750 ml	\$110

HOUSE WHITE WINES

Bolla, Pinot Grigio, Italy	750 ml	\$85
Villa Maria, Sauvignon Blanc, New Zealand	750 ml	\$110

WHITE WINES

Riesling, 'Dolomite', Cave Spring, Niagara	\$88
Chardonnay, Goldorado, Lodi, California	\$90
Gavi di Gavi, 'Mirage', Bersano, Piedmont, Italy	\$90
Sauvignon Blanc, Loveblock, Marlborough, New Zealand	\$110
Pinot Grigio, Santa Margherita, Italy	\$110
Chardonnay, McManis, California	\$110
Chablis, Seguinot Bordet, Burgundy, France	\$155

RED WINES

Cabernet Franc, Cave Spring, Niagara, Ontario	\$88
Cabernet Sauvignon, Viña Amalia, Mendoza, Argentina	\$95
Merlot, Landing 63, California	\$100
Malbec, Crios, Mendoza, Argentina	\$100
Shiraz, 'The Barossan', Peter Lehmann, Australia	\$100
Shiraz, Heartland, Langhorne Creek, Australia	\$100
Cabernet Sauvignon, Heartland, Langhorne Creek, Australia	\$100

Côtes du Rhône, Saint Cosme, Southern Rhône, France	\$100
Cabernet Sauvignon, 'Key Grand Reserve', Valle Secreto, Chile	\$100
Valpolicella Ripasso, Tommasi, Italy	\$105
Pinot Noir, McManis, California	\$110
Cabernet Sauvignon, McManis, California	\$110
Cabernet Sauvignon, J. Lohr Seven Oaks, California	\$116
Chianti Classico, 'Sant'Alfonso' Rocca delle Macie, Tuscany, Italy	\$116
Pinot Noir, 'Estate', Hidden Bench, Ontario	\$116
Cabernet Sauvignon & Merlot, 'Orchidea', Casalbosco, Tuscany, Italy	\$125
Chianti Rufina Riserva, 'Nipozzano', Frescobaldi, Italy	\$142
Amarone della Valpolicella, Montigoli, Veneto, Italy	\$150
Barolo, Fontanafredda, Piedmont, Italy	\$166
Cabernet Sauvignon & Sangiovese, 'Liano', Umberto Cesari, Italy	\$168
Tempranillo, Pago de los Capellanes, Ribeira del Duero, Spain	\$195
Cabernet Sauvignon & Merlot, 'Adéo', Campo alla Sughera, Tuscany, Italy	\$195
Brunello di Montalcino, 'Antonluca', Antonio Gaudioso, Tuscany, Italy	\$195
Barbaresco, Produttori del Barbaresco, Piedmont, Italy	\$208
Cabernet Sauvignon, Stags' Leap, Napa Valley, California	\$230
Cabernet Sauvignon, Caymus, Napa Valley, California, USA	\$385

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.

ALCOHOLIC BEVERAGES

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

SPARKLING WINES/CHAMPAGNES

Folonari, Prosecco, Italy	\$88
Prosecco Superiore, 'Valdobbiadene', Santomè, Italy	\$90
Brut Champagne, Piper-Heidsieck, France	\$252
Brut Champagne, Moët & Chandon, France	\$300
Rosé Champagne, Veuve Clicquot, France	\$342
Vintage Brut Champagne, Dom Perignon, France	\$800
Brut Champagne, Ace of Spades, France	\$998

DESSERT WINES

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



PLACING 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.

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. 7% of the administrative charge is retained by Pinnacle Caterers for credit card and other administrative fees, 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.

Most of our suites 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 fully recyclable aluminum cup, and we use paper straws only.



PINNACLE
— CATERERS —

SCOTIABANKARENA.COM

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