

Coca-Cola

COLISEUM





SUITES MENU 2025-2026

WELCOME

Coca-Cola Coliseum is one of Toronto's most historic sports and entertainment facilities and the home of the Toronto Marlies Hockey Club of the AHL.

MLSE provides exclusive catering to the Executive Suites at Coca-Cola Coliseum. Our team of chefs, led by Executive Chef Jamie Robb, have developed menus to suit any occasion.

Please sit back, relax and enjoy the event!

To place your catering order please email us at
Coliseum.Suites@mlse.com

TABLE OF CONTENTS

<u>Themed Packages</u>	Page 3
<u>Arena Classics and Entrees</u>	Page 4
<u>Salads, Pizza and Sushi</u>	Page 5
<u>Snacks and Desserts</u>	Page 6
<u>Alcoholic and Non-Alcoholic Beverages</u>	Page 7
<u>FAQs and Important Information</u>	Page 8
<u>Order Form</u>	Page 9

THEMED PACKAGES

Base package serves 8 guests. Additional servings priced per person.

LA CANTINA'S TACOS \$325 +\$40.00 per additional person

Freshly Popped Popcorn
shareable bowls of our freshly popped popcorn

Chips and Salsa
fresh tortillas with fire-roasted salsa

Fresh Crudité **vegan available upon request**
assorted market fresh vegetables with hummus and ranch dip

Build Your Own Tacos
fresh flour and corn tortillas served with seasoned black beans and all the fixings

CHOICE OF TWO PROTEINS:

Ground Taco Beef
Vegan Chorizo
Chicken Tinga
Pork Carnitas

Fresh Baked Cookies
an assortment of freshly baked cookies

DUKE'S JUNCTION \$375 +\$45.00 per additional person

Freshly Popped Popcorn
shareable bowls of our freshly popped popcorn

Fresh Crudité **vegan available upon request**
assorted market fresh vegetables with hummus and ranch dip

Hot Dog Platter **vegan available upon request**
all beef hot dogs served on fresh buns with ketchup, mustard and relish on the side

Coliseum Caesar Salad
crispy romaine tossed with our creamy garlic dressing, topped with smoked bacon and croutons

Chicken Tenders and Fries
all white meat tender chicken strips served with a side of plum sauce and french fries

Fresh Baked Cookies
an assortment of freshly baked cookies

PRIME RIB SANDWICHES \$450 +\$55.00 per additional person

Hand Crafted Kettle Chips
shareable bowl of locally made kettle chips seasoned with our house blend of spices

Fresh Crudité **vegan available upon request**
assorted market fresh vegetables with hummus and ranch dip

Ontario Prime Rib Sandwiches
Ontario corn fed prime rib seasoned with our house blend of spices and slow-roasted to perfection. Piled on top of fresh baked onion brioche buns and topped with horseradish aioli, crispy shallots and grainy dijon

Dark Chocolate and Sea Salt Brownies
house-made dark chocolate chunk brownies topped with flaky sea salt





ARENA CLASSICS

ARENA CLASSICS serves 6

Hot Dog Platter vegan available upon request \$80

6 all beef hot dogs with ketchup, mustard and relish on the side, served with kettle chips

Chicken Tenders and Fries \$115

24 pieces of all white meat chicken tenders served with french fries and plum sauce

Southwest Baked Mac and Cheese \$115

elbow pasta baked in a chipotle cream sauce combined with roasted corn and cotija cheese served with a side of cornbread

Loaded Chili Bar \$150

hearty braised beef chili slow-cooked to perfection, served with all the fixings and a side of cornbread

Chicken Wings \$130

5lbs of chicken wings fried to perfection with buffalo and honey garlic dipping sauces, served with crudité and ranch dip

Middle Eastern Skewer Platter \$115

grilled chicken, beef and seasonal vegetable skewers expertly seasoned, served with pita, creamy hummus, bold garlic toum, and a side of crisp pickles



Pulled Pork Sliders \$85

12 slider buns topped with pulled pork, house made BBQ Sauce, shaved white onion & pickles. Cherry Street BBQ is Canada's only Michelin rated BBQ.



STARTERS AND SHAREABLES

STARTERS AND SHAREABLES Serves 6

Fresh Crudité vegan available upon request \$65

assorted seasonal vegetables served with house made hummus and ranch dips

The Hat Trick \$90

mini corn dogs, mac and cheese eggrolls, and onion rings served with assorted dips and crudité

Cheese and Charcuterie \$135

curated selection of local and international cheese and cured meat with house made preserves, breads and assorted crisps





希 KIBO SUSHI

all orders for sushi require 48 hours notice
all dishes served with wasabi, ginger & soy sauce

Kibo Sushi Maki

Salmon Red Dragon, Green Dragon, Spicy Salmon Roll, California, Assorted Sushi
70 piece adds: Spicy Tuna Dragon, Salmon & Avocado Roll, Salmon Press Sushi

44 PIECES \$150
70 PIECES \$245

Maki Platter

Aburi Salmon Dragon, Green Dragon, California, Spicy Tuna Roll, Salmon & Avocado Roll
72 piece adds: Salmon Red Dragon, Dynamite, Spicy Salmon Roll

44 PIECES \$140
72 PIECES \$230

Secret Garden Platter

Veggie Golden Maki, Veggie Green Maki, Yam & Avocado Roll, Avocado Roll, Cucumber Roll
72 piece adds: Veggie Red Maki, Assorted Sushi

44 PIECES \$130
72 PIECES \$215

SALADS

serves 6

Modern Greek Village Salad

\$70

juicy tomatoes, crisp cucumbers, onions, olives, and hearty chickpeas tossed in a vinaigrette, topped with barrel-aged feta and served with grilled pita

Harvest Market Salad

\$60

beets, crisp apples, fennel, walnuts and creamy goat cheese on a bed of kale and arugula, dressed with maple dijon

Coliseum Caesar Salad

\$65

crispy romaine tossed with our creamy garlic dressing, topped with smoked bacon and croutons



pizza pizza

12 slices

Pepperoni

cheese and pepperoni

\$65

Supreme

pepperoni, green peppers, mushrooms

\$65

Vegetarian

green peppers, mushrooms, onions

\$65

Cheese

fresh mozzarella cheese

\$65

Symbols Guide - Inquire with our sales team for substitutions



Gluten Free



Vegetarian



Vegan



Halal

Price excludes HST & 20% Administration Charge



DESSERTS

serves 6

Fresh Baked Cookies

\$50

12 assorted freshly baked cookies

Dark Chocolate and Sea Salt Brownies

\$50

12 house made dark chocolate chunk brownies topped with flaky sea salt

Butter Tarts

\$55

a traditional fall item with a classic flaky crust, 6 butter tarts

Fresh Cut Fruit



\$65

assorted fresh cut fruit with berries and grapes



SNACKS

serves 6

Double Dip Platter



gluten free available upon request

\$85

duo of bold flavourful dips, creamy tirokafteri and smooth roasted garlic hummus, served with a mix of pita, tortilla chips and seasonal vegetables

Freshly Popped Popcorn



\$45

six personal sized popcorn bags

House-Made Kettle Chips and Dip



\$50

thick cut kettle chips seasoned with our house blend of spices and served with a chef's choice dip

Warm Pretzel Bites



\$55

warm, buttery and salted soft pretzel bites fresh from the oven, served with Kozlik's mustard and spicy queso





ALCOHOLIC BEVERAGES

** indicates items are pre-stocked in your suite and are charged based on consumption, all other products are available upon request.

DOMESTIC BEER

Molson Canadian	473ml	\$13.00 **
Molson Canadian King Can	710ml	\$18.00
Coors Light	473ml	\$13.00 **
Coors Light King Can	710ml	\$18.00

READY-TO-DRINK COCKTAILS

Smirnoff Ice	473ml	\$14.00 **
Smirnoff Pink Lemonade	473ml	\$14.00
Captain Morgan Mango Mai Tai	473ml	\$14.00
Vizzy Seltzer	473ml	\$14.00

WINE

The following wine products can be purchased for your suite by the bottle. Available upon request. Minimum of 2 fans sharing a bottle

Bolla Pinot Grigio	\$55.00
Yellow Tail Cabernet Sauvignon	\$55.00
Villa Maria Sauvignon Blanc	\$65.00
Don David Malbec	\$65.00
Bolla Valpolicella	\$65.00

PREMIUM BEER

Heineken	473ml	\$14.00 **
Heineken King Can	710ml	\$20.25
Creemore	473ml	\$14.00 **
Coors Original	473ml	\$14.00 **
Coors Original King Can	710ml	\$19.25

CIDER

Strongbow	473ml	\$14.00
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HOUSE SPIRITS

For more information on spirit service refer to [SUITE BEVERAGE SERVICE](#) on page 8

(1oz)	\$13.25
(2oz)	\$25.25
Smirnoff Vodka	
Crown Royal Rye	
Tanqueray Gin	
Captain Morgan White Rum	
Captain Morgan Spiced Rum	
Johnnie Walker Red Scotch	

PREMIUM SPIRITS

(1oz)	\$14.50
(2oz)	\$27.50
Ciroc Ultra Premium Vodka	
Johnnie Walker Black Label	
Casamigos Blanco Tequila	
Casamigos Reposado Tequila	
Bulleit Bourbon	

SPIRIT FREE BEVERAGES

** indicates items are pre-stocked in your suite and are charged based on consumption, all other products are available upon request.

SOFT DRINKS **

Coca-Cola	500ml	\$7.50
Coca-Cola Zero Sugar	500ml	\$7.50
Diet Coke	500ml	\$7.50
Sprite	500ml	\$7.50
Nestea	500ml	\$7.50

WATER

smartwater	500ml	\$7.00 **
sparkling water	330ml	\$7.50

JUICE

Minute Maid Juice	355ml	\$7.50
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COFFEE (UPON REQUEST)

Premium Coffee Pot - serves 8	\$40.00
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TEA (UPON REQUEST)

Pot - serves 8	\$40.00
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NON-ALCOHOLIC BEER

Heineken 0.0	473ml	\$8.75
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PLACING YOUR ORDER

PLACE YOUR ORDER

To ensure the highest level of presentation, service and quality, we ask that all food and beverage selections be placed by 2:00 pm, two business days prior to an event.

All items on the menu serve a minimum of 6 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.

To place an order or for any questions please contact:



Email guest relations at
Coliseum.Suites@MLSE.com

For more information about the venue please visit:
coca-colacoliseum.com

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 preorder service 48 hours prior to an event or by 2pm on Thursday, for weekend and Monday events.

SPECIAL REQUESTS

MLSE would be happy to accommodate special menu requests, including kosher, halal, vegan, and vegetarian options, along with any other dietary restrictions, whenever feasible. Most requests can be fulfilled within 3 business days, however please reach out as soon as possible to ensure availability.

OUTSIDE FOOD & BEVERAGE

To protect our fans, employees and team and to align with league and tour standards, a restricted bag policy is in place at Coca-Cola Coliseum. This policy will reduce contact between security staff and patrons' items as well as inhibit the introduction of prohibited items to the venue.

MLSE is the exclusive food and beverage provider for Coca-Cola Coliseum. Guests are prohibited from bringing in outside food and drink without prior authorization from MLSE. Fans and their belongings will be subject to additional security screening and can be denied entry if contents do not meet security criteria.

FOOD AND BEVERAGE DELIVERY

Some of 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 event start.

CANCELLATIONS

Should you find it necessary to cancel your suite order, a minimum of 2 business days (48 hours) notice is required in advance of the event in order not to incur any charges. Please email us at Coliseum.Suites@MLSE.com.

If you have not advised us by the above timeline to cancel your pre-order or standing food order, all food and staffing charges will be processed accordingly.

SUITE SERVICE

Suite level attendants are available to service your guests with each attendants servicing three-four suites. 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.

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

SUITE BEVERAGE SERVICE

Your suite comes stocked with beer and non-alcoholic beverages that will be billed on consumption. We require a credit card on file to facilitate the billing of these products. We recommend that a par stock of products be established for your suite to suit the needs of you and your guests. The suite attendant will automatically replenish the items as needed to maintain your stock at a desired level. If you require a consumption spirits bar, please refer to the SUITE SERVICE guidelines above, as a dedicated suite attendant will be required.

Specific beverage service can be requested on the order form. If you require your fridge to be locked please advise when pre-ordering. Otherwise, a card on file will be responsible for any beverages consumed. For your convenience, a bar is available on the suite level outside Suite 21 for placing individual orders. Additionally, any beverages purchased on the concourse can be brought to your suite to enjoy.

The safety and enjoyment of our fans is always our first priority. All of our suite attendants are Smart Serve certified and fans must follow the posted alcohol policy in accordance with the event you are attending. Please be aware that according to the Alcohol and Gaming Commission of Ontario (AGCO) and the policies of Coca-Cola Coliseum, alcoholic beverages must be purchased and consumed within the venue.

WE ARE A CASHLESS VENUE

MLSE 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.

ADMINISTRATIVE CHARGES

A standard 20% administrative charge is automatically added to the net total of your entire order. One third of the administrative charge is retained by MLSE for credit card and other administrative charges, two thirds is distributed to suite service employees as additional wages. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees.