



BMO  FIELD™



Suites Menu



PINNACLE
— CATERERS —

bmofield.com

pinnaclecaterers.com

<https://bmofield.suites.xdineapp.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 BMO Field 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

Director of Operations: John Corkill
Ph: 416-815-6128 | jcorkill@pinnaclecaterers.com

Event Managers: Marcia Rose & Kirk Fournier

Executive Chef: Lukas Vyhnał

Order Desk: Isabelle Sartori & Cassandra Flores
Ph: 416-815-5720
orderdesk@pinnaclecaterers.com

Order Online: <https://bmosuites.xdineapp.com/PINNACLECATERERS.COM>

WELCOME



EXECUTIVE CHEF LUKAS VYHNAL

Chef Lukas Vyhna hails from the picturesque country Czechia. It was there he had the opportunity to be classically trained by Michelin starred chefs and learn a host of specialty cuisines.

With this vast and expansive knowledge of worldly cuisine he set off to continue his education across the world working in 5-star luxury hotels; ultimately landing at the Four Season's 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.

Lukas is committed to using local products in our Suites as much as possible, showcasing all that Ontario has to offer. From fresh Ontario produce, small local butchers, and wonderful cheese shops will all be incorporated whenever possible. He has teamed up with several local Toronto restaurants to bring you specialty items not found in most stadiums. With a team of 75 on our kitchen brigade, he teaches and inspires them to create the best quality food experience anywhere.

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Themed Package

STADIUM

\$90 PER PERSON (MINIMUM 8)

MEZE BOARD (V)

Grilled and marinated vegetables, grape leaf roll, roasted garlic and lemon dip, feta cheese, cucumber, grilled pita bread

CHICKEN TENDERS

Whole breast white-meat tenders, tangy plum sauce

HOT DOGS

All-beef franks, buns, traditional condiments

WRAP BASKET

Grilled chicken and vegetable, basil pesto aioli and chana masala (VG), curried chickpea, vegetables, and crispy lettuce

PEPPERONI PIZZA

Pizza Pizza's famous cheese and pepperoni

SEASONAL FRUIT PLATTER (GF,V)

Domestic and exotic



SUGGESTED Enhancements

SERVES 8 GUESTS

CLASSIC CAESAR (V)

Hearts of romaine, shaved Parmesan, garlic croutons, creamy Caesar dressing

\$95

CURATED CHEESE BOARD (V)

Local and international cheese, house-made fruit and vegetable jams, local honey, artisan bread

\$155

Themed Package

P I C N I C L U N C H

\$95 PER PERSON (MINIMUM 8)

MARKET VEGETABLES & DIP (V)

Fresh cut summer vegetables, buttermilk herb ranch dip

TWISTED HARVEST SALAD (V)

Fusilli pasta, carrots, chickpeas, cucumber, spinach, peppers, radish, and green goddess dressing

CURATED CHEESE BOARD (V)

Local and international cheese, house-made fruit and vegetable jams, local honey, artisan bread

SNACK ATTACK

Bottomless popcorn, plain chips and pretzels

MINI SMOKED TURKEY CLUB SANDWICHES

House smoked turkey breast, avocado aioli, tomatoes, lettuce, potato buns

SEASONAL FRUIT PLATTER (GF,V)

Domestic and exotic

FRESH BAKED COOKIE PLATE (V)

SUGGESTED Enhancements

SERVES 8 GUESTS

ARTICHOKE & ASIAGO DIP (V)

Vegetable sticks, pretzels and kettle chips

\$100

BOURBON AND SPICED HONEY GLAZED SALMON (GF)

Crispy potato wedges, seasonal vegetables

\$295



Themed Package

THE TAILGATE

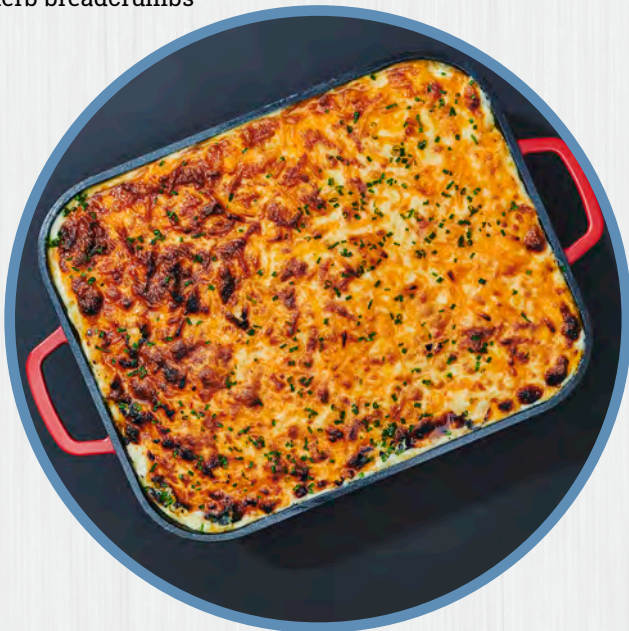
\$110 PER PERSON (MINIMUM 8)

HOUSE-MADE NACHO CHIPS & DIPS (GF,V)

Pico de Gallo, pickled jalapenos, sour cream, guacamole

THREE CHEESE MACARONI (V)

Cheddar, Provolone, Parmesan, butter toasted herb breadcrumbs



TACO SALAD (V)

Charred corn, beans, peppers, radicchio, iceberg lettuce, pickled jalapeño, cotija cheese, tortillas croutons, cumin-lime dressing

SMOKED BRISKET PLATTER

House smoked prime brisket, bread & butter pickles, jalapeno, onions, creamy horseradish, house-made BBQ sauce, Texas style bread

CHEDDAR & BACON SLIDERS

All beef patties, aged Cheddar and double smoked bacon

BROOKIE (V)

Chocolate chip cookie brownie



SUGGESTED Enhancements

SERVES 8 GUESTS

HOISIN STEAK BITES

Ginger and garlic hoisin sauce, marinated beef tenderloin, crispy shallots, chili, sesame seeds

\$215

SEASONAL FRUIT PLATTER (GF,V)

Domestic and exotic

\$110

Themed Package

THE CANADIAN FEAST

\$125 PER PERSON (MINIMUM 8)

CLASSIC CAESAR (V)

Hearts of romaine, shaved Parmesan, garlic croutons, creamy Caesar dressing

THAI VEGETABLE SUMMER ROLLS (GF,V)

Julienne vegetables, glass noodles, rice paper wrappers, sweet chili cilantro dipping sauce

ASIAN SATAYS (GF)

Marinated grilled chicken, beef and pineapple kebabs, sweet soy BBQ sauce

CURATED CHEESE BOARD (V)

Local and international cheese, house-made fruit and vegetable jams, local honey, artisan bread

CANADIAN STEAK SANDWICHES

Alberta beef tenderloin, sticky mushrooms, beef jus, grilled peppers, onion, rosemary bun

BBQ CHICKEN FLATBREAD

Provolone cheese, BBQ chicken, pickled onions, BBQ sauce

SNACK ATTACK

Bottomless popcorn, plain chips and pretzels

HOUSE-MADE CHURROS (V)

Dulce de leche and chili chocolate dipping sauce



SUGGESTED Enhancements

SERVES 8 GUESTS

PEPPERONI AND CHEESE RAVIOLI

Pepperoni and tomato sauce, rapini, toasted herb breadcrumbs

\$195

SHRIMP COCKTAIL (GF)

Chilled jumbo shrimp, lemon, cocktail sauce

\$190

COLD APPETIZERS

SERVES 8 GUESTS



BRUSCHETTA CAPRESE (V)

Olive oil basil marinated tomatoes and mozzarella

\$75

HOUSE-MADE NACHOS (GF,V)

Pico de Gallo, pickled jalapenos, sour cream, guacamole

\$100

SHRIMP COCKTAIL (GF)

Chilled jumbo shrimp, lemon, cocktail sauce

\$190

ARTICHOKE & ASIAGO DIP (V)

Vegetable sticks, pretzel and kettle chips

\$100

MARKET VEGETABLES & DIP (V)

Fresh cut summer vegetables, buttermilk herb ranch dip

\$110

THAI VEGETABLE SUMMER ROLLS (GF,V)

Julienne pickled vegetables, glass noodles, rice paper, sweet chili and lime dipping sauce

\$95



SHARE BOARDS



MEZE BOARD (V)

Grilled and marinated vegetables, grape leaf rolls, roasted garlic and lemon dip, feta cheese, cucumber, grilled pita bread

\$130

CURATED CHEESE BOARD (V)

Local and international cheese, house-made fruit and vegetable jams, local honey, artisan bread

\$155

CHARCUTERIE BOARD

Smoked, cured and dried local and international meats, pickled summer vegetables, mustards, crostini and artisanal bread

\$160

WARM APPETIZERS

SERVES 8 GUESTS

QUESADILLAS

Oaxaca & Cheddar cheese, roasted peppers, onion,
Pico de Gallo, sour cream

Vegetable (V)	\$100
Mexican Spiced Chicken	\$110

CHICKEN TENDERS

Whole breast white-meat tenders,
tangy plum sauce

	\$170
Add Buffalo sauce	\$5

JUMBO ROASTER WINGS (GF)

Choose your sauce:

- Pinnacle's signature BBQ sauce
- Buffalo
- Dry Cajun

\$160

ITALIAN SNACK DUO (V)

Mini calzone in garlic and parmesan oil,
and provolone cheese fritters, arrabiata sauce

\$140

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza,
coconut butterfly shrimp, Parmesan arancini,
vegetable samosa, JunePlum callaloo

\$215

HOISIN STEAK BITES

Ginger and garlic hoisin sauce,
marinated beef tenderloin, crispy shallots,
chili, sesame seeds

\$215



STADIUM FAVOURITES

SERVES 8 GUESTS

SLIDERS DOGS SAUSAGES

BEEF SLIDERS (24)

Cheddar and bacon \$195
Mushroom and Swiss \$195

PLANT BASED SLIDERS (V)

Plant based sliders on a vegan bun \$225

CRISPY POTATO WEDGES (V) \$70

HOT DOGS

All beef franks, buns, traditional condiments \$85



TURKEY SLIDERS (12)

Onion and cranberry jam, brie \$100

HAND CRAFTED SANDWICHES

CANADIAN STEAK SANDWICHES

Alberta beef tenderloin, sticky mushrooms, beef jus, grilled peppers, onion, rosemary bun \$250

MINI SMOKED TURKEY CLUB SANDWICHES

House smoked turkey breast, avocado aioli, tomatoes, lettuce, potato buns \$160

WRAP BASKET

Grilled chicken and vegetable, basil pesto aioli and chana masala (VG), curried chickpea, vegetables, and crispy lettuce \$150

PHILLY CHEESE STEAK

Shaved prime rib, sauteed, onions, cheese sauce, long soft buns, hot pickled peppers \$185



Pre-Order Menu



P I Z Z A

PEPPERONI

Famous cheese and pepperoni

\$60

CANADIAN

Pepperoni, bacon and mushrooms

\$60

VEGETARIAN (V)

Green peppers, mushrooms, onions and tomatoes

\$60

CHEESE (V)

Cheese only pizza

\$60

EXTRA LARGE SIZE = 16"

**CAULIFLOWER, GLUTEN FREE CRUST AVAILABLE
IN 10" SIZE FOR \$42**



G O U R M E T F L A T B R E A D

SERVES 8 GUESTS

GOURMET MEDITERRANEAN (V)

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

\$70

SPICY BBQ CHICKEN

Provolone cheese, BBQ chicken,
pickled onions, BBQ sauce

\$70

GARDEN FRESH SALADS

SERVES 8 GUESTS

GARDEN GREENS SALAD (GF,V)

Artisanal greens, shaved crispy vegetables, toasted seeds and white balsamic vinaigrette **\$95**

CLASSIC CAESAR

Hearts of romaine, shaved Parmesan, garlic croutons, creamy Caesar dressing **\$95**



TWISTED HARVEST SALAD (V)

Fusilli pasta, carrots, chickpeas, cucumber, spinach, peppers, radish, and green goddess dressing **\$95**

TACO SALAD (V)

Charred corn, beans, peppers, radicchio, iceberg lettuce, pickled jalapeño, cotija cheese, tortilla croutons, cumin-lime dressing **\$95**



ADD TO ANY SALAD

Crispy bacon	\$25
Grilled chicken breast	\$45
Sautéed shrimp	\$55

SUSHI EDOTM

far beyond sushi[®]

PREMIUM ASSORTMENT PLATTER

Your fan favourites for both Maki and Nigiri

40 Pieces	\$235
70 Pieces	\$395

GARDEN SUSHI PLATTER (V)

Seasonal vegetarian Nigiri and Maki with Japanese special ingredients and flavours

40 Pieces	\$210
70 Pieces	\$340

MAKI MANIA PLATTER

A Maki lovers dream come true including Dynamite, California and Vegetarian Maki items

40 Pieces	\$220
72 Pieces	\$350

MVP DELUXE SUSHI BOAT

Our deluxe sushi experience includes an assortment of Nigiri, Maki and Sashimi, both vegetarian and gluten free options included

50 Pieces	\$450
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SIGNATURE ENTRÉES

SERVES 8 GUESTS

FAJITAS

Crema, Pico de Gallo, queso blanco, guacamole, lime

Steak and Poblano	\$190
Chicken Tinga	\$175
Vegetable	\$145



ASIAN SATAYS (GF)

Marinated grilled chicken, beef and pineapple kebabs, sweet soy BBQ sauce

\$175

GRILLED CHICKEN (GF)

Louisiana Cajun rice, grilled summer vegetables

\$165



PEPPERONI AND CHEESE RAVIOLI

Pepperoni, tomato sauce, rapini, toasted herb breadcrumbs

	\$195
Vegetarian	\$185



THREE CHEESE MACARONI (V)

Cheddar, Provolone, Parmesan, butter toasted herb breadcrumbs

\$210

Crispy double smoked bacon **\$35**

SMOKED BRISKET PLATTER

House smoked prime brisket, bread & butter pickles, jalapeno, onions, creamy horseradish, house-made BBQ sauce, Texas style bread

\$200

BOURBON AND SPICED HONEY GLAZED SALMON (GF)

Crispy potato wedges, seasonal vegetables

\$295

Pre-Order Menu

DESSERTS

SERVES 8 GUESTS



FRESH BAKED COOKIE PLATE (V)

\$70

BROOKIE (V)

Chocolate chip cookie brownie

\$85

SEASONAL FRUIT PLATTER (GF,V)

Domestic and exotic

\$110

HÄAGEN-DAZS (V)

Ice Cream Bars



"Welcome to a world of Indulgence"

\$10.25/ea

HOUSE-MADE CHURROS (V)

Dulce de leche and chili chocolate dipping sauce

\$75



HOUSE MADE CELEBRATORY CAKES 9"

Customizable with a celebratory message. Vanilla sponge cake with vanilla icing,
Chocolate cake with dark chocolate butter cream or carrot cake with cream cheese icing, candied carrots and walnuts

\$85

SNACKS

IN SUITE SNACKS

BOWL OF POTATO CHIPS

(Lay's Potato Chips and Ruffles All Dressed)

\$15.75

DORITOS NACHO CHEESE

\$16.50

DRY ROASTED PEANUTS

\$15.75

DELUXE MIXED NUTS

\$21

SNACKS TO ORDER

SNACK ATTACK

Bottomless popcorn, plain chips and pretzels

\$80

CHOCOLATE OR CANDY

\$12

GOURMET POPCORN

Individual bags, bottomless

\$36.75

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	\$80.00
Folonari, Pinot Grigio, Italy	750 ml	\$80.00
Bread and Butter, Cabernet Sauvignon, California	750 ml	\$105.00
Villa Maria, Sauvignon Blanc, New Zealand	750 ml	\$105.00

CONSUMPTION SPIRIT BAR (ON REQUEST)

Captain Morgan® White Rum	1.5 oz	\$18.00
Tanqueray Gin	1.5 oz	\$18.00
Crown Royal	1.5 oz	\$18.00
Johnnie Walker Red Label Scotch	1.5 oz	\$18.00
CÎROC Ultra-Premium Vodka	1.5 oz	\$18.00
Bulleit	1.5 oz	\$18.00
Jimador Tequila	1.5 oz	\$22.00



BEER

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

DOMESTIC BEER

★ Budweiser	473 ml	\$14.25
Bud Light	473 ml	\$14.25

CIDER AND COOLER

★ Brickworks Batch 1904 Cider	473 ml	\$15.75
Smirnoff Ice®	473 ml	\$15.75

PREMIUM BEER

★ Stella Artois	500 ml	\$15.75
★ Corona	473 ml	\$15.75
★ Michelob Ultra	473 ml	\$15.75
Mill Street Haze Phaze IPA	473 ml	\$15.75
Mill Street Organic	473 ml	\$15.75
Hockley Valley Lager	473 ml	\$15.75
Guinness	473 ml	\$15.75

CÎROC

Captain Morgan™



Crown Royal

SMIRNOFF

Tanqueray

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

RUM

Captain Morgan® White Rum	\$300.00
Captain Morgan® Spiced Rum	\$300.00
Captain Morgan® Private Stock	\$325.00
Ron Zacapa® Rum	\$450.00

RYE WHISKIES

Crown Royal® Canadian Whiskey	\$325.00
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VODKA

Ketel One® Vodka	\$325.00
Cîroc Ultra Premium Vodka	\$400.00

SCOTCH

Johnnie Walker® Red Label®	\$325.00
Johnnie Walker® Black Label®	\$350.00

GIN

Tanqueray® Gin	\$325.00
Tanqueray® No. Ten Gin	\$375.00

OTHERS

Bailey's® Irish Cream	\$325.00
Bulleit™ Bourbon	\$350.00

Beverages


NON ALCOHOLIC BEVERAGES

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

SOFT DRINKS

Coca-Cola®	500 ml	\$8.25
Coca-Cola® Zero Sugar	500 ml	\$8.25
Diet Coke®	500 ml	\$8.25
Sprite®	500 ml	\$8.25
Canada Dry® Ginger Ale	355 ml	\$7.50
Fuze Iced Tea	500 ml	\$8.25
Canada Dry® Club Soda	355 ml	\$7.50
Canada Dry® Tonic	355 ml	\$7.50

ENERGY DRINK (ON REQUEST)

 Red Bull	250 ml	\$9.50
Red Bull Sugar Free	250 ml	\$9.50

WATER

smartwater®	591 ml	\$8.50
Sparkling Water	500 ml	\$9.50

JUICE

Oasis Orange Juice		\$8.00
Oasis Cranberry Juice		\$8.00
Mott's Clamato Juice	162 ml	\$6.50

COFFEE

Premium Coffee (serves 8)	\$34.00
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TEA (ON REQUEST)

Orange Pekoe or Herbal (serves 8)	\$34.00
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HOT CHOCOLATE (ON REQUEST)

Pot (serves 8)	\$34.00
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THE TRADEMARKS THAT APPEAR ARE THE PROPERTY OF THEIR RESPECTIVE TRADEMARK OWNERS

General Information

PLACING YOUR ORDER

PLACE YOUR ORDER

Place your order 48 Hours in advance:

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



Email customer service 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 2pm, 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.

You are able to continue to order via email or 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.

PREORDER MENU DISCOUNT

If you are unable to place a pre-order, a limited event day menu has been designed to satisfy your catering needs. The event day menu reflects a 5 percent increase in price. 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. Thank you for preordering.

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 BMO Field, 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 or request a consumption spirits bar, a dedicated Suite Attendant 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 suite is stocked with chafing dishes, serving utensils, disposable plates, cups, flatware, napkins and a selection of condiments at no additional cost. All of our disposable products are biodegradable.

Should the occasion arise, you can upgrade to linen tablecloths, china plates and stainless steel flatware on a per event basis at an additional charge.

PLACING YOUR ORDER

ALCOHOL SERVICE

We recommend that a par stock of specialty wine and spirits be established for your suite. Once you have custom designed your liquor cabinet to suit the needs of your company, your Suite Attendant will automatically replenish it on an as-needed basis to maintain your stock at the desired level. The charge can appear on a separate bill to the credit card you designate.

If you require your liquor cabinet locked for a specific event, please indicate this on your pre-order menu or ordering account; otherwise your liquor cabinet will be opened for all events. If you choose to lock your company Liquor cabinet, alcoholic beverages will still be available in the suite. The suite is stocked with domestic and imported beer, house wine and coolers.

The safety and enjoyment of our 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 BMO Field "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 BMO Field 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 5% 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





PINNACLE
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BMO Field

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