

Scotiabank
Arena

Suites Menu
2024-2025



PINNACLE
CATERERS



executive
suites

DIP BOWLS AND BOARDS

SERVES 8 GUESTS

JALAPENO CHEDDAR DIP (V)

Pretzel bread sticks

MARKET VEGETABLES (V)

Herb buttermilk ranch dip

CURATED CANADIAN CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan breadbasket

MEZE BOARD (V)

Middle Eastern inspired dips, olives, pickled vegetables, feta cheese, cucumber, grilled bread, charred lemon



\$110

\$105

\$155

\$125



SHAREABLE BITES

SERVES 8 GUESTS

QUESADILLAS

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

Mexican spiced chicken **\$110**

Vegetable (V) **\$100**

SHRIMP SPRING ROLLS

Cocktail shrimp, sesame oil, sweet chili sauce

\$120

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo shrimp, cocktail sauce



\$185

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, shrimp spring rolls, arancini, vegetable samosas, JunePlum coconut callaloo

\$215



FAN FAVOURITES

PACKAGE - \$97 PER PERSON (MINIMUM 8)

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made Bulleit bourbon BBQ sauce

SHRIMP SPRING ROLLS

Cocktail shrimp, sesame oil, sweet chili sauce

HOT DOGS

All beef franks

MARKET VEGETABLES (V)

Herb buttermilk ranch

CAESAR

Romaine hearts, Parmesan cheese, garlic croutons, creamy Caesar dressing, grilled lemon

SNACK ATTACK

Bottomless popcorn, potato chips, pretzels

FRESH BAKED COOKIE PLATE (V)

CLASSIC STADIUM FAVOURITES

SERVES 8 GUESTS



TURKEY SLIDERS (12)

Onion and cranberry jam, brie

\$100

HARBOUR 60 TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, cheddar, provolone, Parmesan

\$210

ADD Applewood smoked bacon **\$25**

Grilled chicken breast **\$45**

Poached lobster **\$80**



FAJITAS

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

Chicken **\$190**

Vegetable (V) **\$145**

CHICKEN TENDERS

White meat tenders, tangy plum sauce

\$170

BEEF SLIDERS

All beef mini-burgers:

Mushroom Swiss

\$195

HOT DOGS

All beef franks

\$85

BOURBON BBQ WINGS (GF)

Chicken roaster wings, house made Bulleit bourbon BBQ sauce

\$160

SUSHI ED 
far beyond sushi

PREMIUM ASSORTMENT PLATTER

Your fan favourites for both Maki and Nigiri

40 Pieces **\$235**

70 Pieces **\$390**

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**

70 Pieces **\$365**

DESSERTS


SERVES 8 GUESTS



**FRESH BAKED
COOKIE PLATE (V)**
\$69

HOUSE MADE CHURROS
Chili chocolate sauce, dulce de leche
\$60

FRESH FRUIT PLATTER (GF,V)
Domestic and exotic
\$110

**HÄAGEN-DAZS (V)
ICE CREAM BARS** 
"Welcome to a world of Indulgence"
\$10.25/EA

IN SUITE SNACKS

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

- BOWL OF POTATO CHIPS** **\$15.75**
(Plain or all dressed)
- DORITOS NACHO CHEESE**..... **\$16.80**
- DRY ROASTED PEANUTS**..... **\$15.75**
- DELUXE MIXED NUTS** **\$21.00**

SNACKS TO ORDER

- SNACK ATTACK**
Bottomless popcorn, potato chips, pretzels **\$78.75**
- GOURMET BOTTOMLESS POPCORN**..... **\$36.75**
- CARAMILK CHOCOLATE** **\$12.25**
- DAIRY MILK CHOCOLATE** **\$12.25**
- CHOCOLATE ALMONDS** **\$19.00**
- COMEBACK SNACKS SALTED CARAMEL POPCORN**
Individual bags **\$12.50**
- SOUR PATCH KIDS** **\$10.50**
- FUZZY PEACHES**..... **\$10.50**
- PRETZELS** **\$14.75**


NON ALCOHOLIC BEVERAGES

All of these products are prestocked in your suite and charged based on consumption.

SOFT DRINKS

- Coca-Cola® 500 ml \$8.15
- Coca-Cola® Zero Sugar 500 ml \$8.15
- Diet Coke® 500 ml \$8.15
- Sprite® 500 ml \$8.15
- Iced Tea 500 ml \$8.15
- Canada Dry® Ginger Ale 355 ml \$7.35
- Canada Dry® Club Soda 355 ml \$7.35
- Canada Dry® Tonic 355 ml \$7.35

ENERGY DRINK (ON REQUEST)

-  Red Bull 250 ml \$8.40
- Red Bull Sugar Free..250 ml \$8.40

WATER

- smartwater® 591 ml \$8.75
- vitaminwater® (on request).. 591 ml \$9.25
- AHA® Flavoured Sparkling
- Water (on request) 500 ml \$8.40

JUICE

- Minute Maid® Orange Juice.. 355 ml \$7.85
- Minute Maid®
- Cranberry Cocktail 355 ml \$7.85
- Mott's Clamato Juice 341 ml \$6.30
- Tim Hortons* Coffee
- Premium Coffee..... \$4.75
- Tea (On Request)
- Orange Pekoe or Herbal \$4.75



PIZZA **PIZZA PIZZA**

SERVES 8 GUESTS

EXTRA LARGE SIZE = 16"

PEPPERONI

Famous cheese, pepperoni **\$60**

CANADIAN

Pepperoni, bacon, mushrooms **\$60**

VEGETARIAN (V)

Green peppers, mushrooms, onions, tomatoes **\$58**

CHEESE (V)

Cheese only **\$58**

CAULIFLOWER CRUST (GF,V)

Available in 10" size **\$40**

add creamy garlic dipping sauce 3 for **\$9.50**

GOURMET FLAT BREADS

SERVES 8 GUESTS



GOURMET MEDITERRANEAN (V)

Sun dried tomatoes, fresh mozzarella, Kalamata olives, grilled artichokes **\$70**

HAWAIIAN BBQ CHICKEN

BBQ chicken, BBQ sauce, jalapeno, pineapple, red onion **\$70**

PRIMAVERA (V)

Spinach, goat cheese, mushrooms, roasted red peppers, pesto **\$70**

SANDWICHES

SERVES 8 GUESTS

WRAP BASKET

Grilled chicken & vegetable, arugula pesto **\$150**
Curried chickpea & vegetable, crispy lettuce
Vegan only option available

STEAK SANDWICH

Canadian beef tenderloin, grilled peppers and onion, sticky mushroom beef jus, rosemary bun **\$250**



SALADS

SERVES 8 GUESTS

BABY GREENS (GF,V)

Baby greens, shaved heirloom vegetables, Dijon balsamic vinaigrette **\$95**

CAESAR

Romaine hearts, Parmesan cheese, garlic croutons, creamy Caesar dressing, grilled lemon **\$95**

ITALIAN CHOPPED SALAD

Iceberg lettuce, radicchio, baby kale, cherry tomatoes, chickpeas, pepperoncini, pickled onion, bocconcini, provolone, oregano dressing (Vegan cheese available) **\$85**

ADD TO ANY SALAD

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



Scotiabank Arena

YOUR CATERING EVENT TEAM

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

Director of Personnel: Marcia Rose
Systems and Event Manager: Kirk Fournier
Executive Chef: Lukas Vyhnał

Order Desk: Isabelle Sartori / Cassandra Flores
Monday-Friday 9AM-5PM Ph: 416-815-5720
orderdesk@pinnaclecaterers.com

<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.

BEFORE YOU ORDER

ALCOHOL SERVICE

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.

SUGGESTED MENU SELECTION

All items on the menu serve a minimum of 8 guests. An Executive Suite entertaining 12-16 guests should consider ordering approximately 5-7 menu selections to satisfy guests. If you would like our assistance with your selection, we would be delighted to help you design a menu for your guests. This is a limited Event Day Menu, for the complete selection of menu choices and best possible service, we recommend you pre-order, email our catering team at orderdesk@pinnaclecaterers.com or call us at 416-815-5720 for your next visit.

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.

SCOTIABANKARENA.COM

PINNACLECATERERS.COM | ORDERDESK@PINNACLECATERERS.COM



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