

ES

EXECUTIVE SUITES

SUITE MENU 2016-2017



AIR CANADA CENTRE

mapleleafs.com
raptors.com
aircanadacentre.com

pinnaclecaterers.com
orderdesk@pinnaclecaterers.com

MLSE
BRINGING THE WORLD TO ITS FEET

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Welcome

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 Air Canada Centre 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

Executive Chef: Ranjan Seneviratne

Suites Manager: Carol Danks

Ph: 416-815-5908 | cdanks@pinnaclecaterers.com

Order Desk: Huy Scully

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.

Backyard BBQ

\$55.00 per person (Minimum 12)

Potato Chips & Party Mix

Market Fresh Vegetables

A selection of fresh cut vegetables with our herb dip.

Hearty Kale Salad

Kale, granny smith apples, fresh pomegranate, lemon poppy-seed dressing.

Sausage Platter

Six Italian and six Bratwurst sausages with caramelized onions on fresh baked buns. Served with sauerkraut.

Steak Sandwiches

Canadian AAA Tenderloin sandwiches topped with sautéed mushrooms, smothered with Swiss cheese and large panko breaded onion rings.

Ribs & Wings

Our award winning in-house smoked barbecued back ribs and Buffalo style chicken wings.

Fruit Skewers

Fresh fruit skewered and served with a warm chocolate sauce for dipping.



SUGGESTED ENHANCEMENTS



Famous Golden Palace Eggroll

Golden Palace's famous burnt-end pork eggroll.

\$75.00

Fresh Baked Cookies

Chocolate chip, oatmeal raisin and white chocolate macadamia nut cookies.

\$40.00

Bay Street

\$95.00 per person (Minimum 12)

Snack Attack

Bottomless buttery popcorn and dry pretzel combination.

Gourmet Cheese Platter

A selection of cheeses accompanied by a lingonberry chutney and artisan breads.

Chilled Jumbo Shrimp

Jumbo gulf shrimp served with a horseradish cocktail sauce.

Kensington Salad Trio

Three farm fresh salads, golden beets with goat cheese, kale with pomegranate dressing, quinoa with spring vegetables.

Chophouse Mixed Grill Platter

An assortment of grilled medallions of beef tenderloin, chicken breast and grilled lamb chops and crispy strips of onion.

Wild Mushroom Gnocchi

Fresh BC wild mushrooms and rapini tossed in a herb tomato sauce with delicate potato gnocchi.

Cheesecake Sampler

Two bars each of four tasty flavours, made fresh daily in house.



SUGGESTED ENHANCEMENTS

**Warm Sourdough
Salted Pretzels**
 \$48.00

Ribs & Wings
 Our award winning in-house smoked
 barbecued back ribs and Buffalo style
 chicken wings.
 \$125.00

**ASK TO SEE OUR
RESERVE WINE LIST**

Fan Favourites

\$50.00 per person (Minimum 12)

Warm Sourdough Salted Pretzels

Famous Golden Palace Eggroll

Golden Palace's famous burnt-end pork eggroll.



Classic Caesar

Crisp romaine hearts, Parmesan cheese and garlic croutons with our creamy Caesar dressing.

Spinach & Artichoke Dip

Spinach and artichoke baked with three cheeses, served with chips and breads.

Hot Dogs

All-beef franks served on fresh baked buns with traditional condiments.

Jerk Chicken Wrap

Jerk spiced chicken breast, rolled in a flour tortilla with pineapple salsa.

Fresh Baked Cookies

Chocolate chip, oatmeal raisin and white chocolate macadamia nut cookies.



SUGGESTED ENHANCEMENTS

Snack Attack

Bottomless buttery popcorn and dry pretzel combination.

\$40.00



Pepperoni Pizza

Pizza Pizza's famous cheese and pepperoni.

\$38.00

Kensington Market

\$60.00 per person (Minimum 12)

Snack Attack

Bottomless buttery popcorn and dry pretzel combination.

Seven Layer Nacho Dip

Crisp, house-made spiced nacho chips with a 7-layer dip of chopped tomatoes, guacamole, sour cream, chunky salsa, grated cheddar, jalapeno peppers and spring green onions.

Classic Caesar Salad

Crisp romaine hearts, Parmesan cheese and garlic croutons with our creamy Caesar dressing.

Buffalo Wings

Extra large roaster wings with your choice of medium spiced or honey garlic sauce. Served with blue cheese dip.

Beef Sliders

Cheddar and double smoked bacon.

Chicken Fajitas

Warm flour tortillas served with sautéed onions, bell peppers, guacamole, sour cream, chunky salsa, lettuce and shredded Cheddar.

Fresh Baked Cookies

Chocolate chip, oatmeal raisin and white chocolate macadamia nut cookies.



SUGGESTED ENHANCEMENTS

Fresh Fruit Platter

A platter of locally grown and tropical fruits and berries.

\$75.00

Chilled Jumbo Shrimp

Jumbo gulf shrimp served with a horseradish cocktail sauce.

\$135.00

Cold Appetizers

SERVES 8 GUESTS

Gourmet Cheese Platter

A selection of cheeses accompanied by a lingonberry chutney and artisan breads.

\$99.00

Seven Layer Nacho Dip

Crisp, house-made spiced nacho chips with a 7-layer dip of chopped tomatoes, guacamole, sour cream, chunky salsa, grated cheddar, jalapeno peppers and spring green onions.

\$59.00

Trio of Dips

Fresh house-made roasted red pepper, artichoke and hummus dips served with an assortment of flat breads and crackers.

\$65.00

Chilled Jumbo Shrimp

Jumbo gulf shrimp served with a horseradish cocktail sauce.

\$135.00

Seafood Market Platter

Seared Ahi tuna with wasabi mayo, chilled jumbo shrimp with spicy dip, sake cured salmon on three Asian inspired salad beds.

\$175.00

Chilled Vietnamese Summer Rolls

Crisp julienne of carrot and daikon radish with romaine lettuce and rice noodles wrapped in rice paper accompanied by Thai sauce.

\$60.00

Market Fresh Vegetables

A selection of fresh cut vegetables with our herb dip.

\$70.00

Tuscan Antipasto Platter

Prosciutto, salami and cured meats, Tuscan grilled vegetables, sun dried tomatoes, marinated olives and grilled artichokes accompanied by assorted breads.

\$99.00

Grilled Vegetable Platter

A colourful medley of garden fresh vegetables drizzled with balsamic vinegar and virgin olive oil and grilled to perfection.

\$75.00



Warm Appetizers

SERVES 8 GUESTS

Mini Chicken Quesadillas

Mini flour tortillas stuffed with grilled chicken breast, aged Cheddar and jalapenos. Served with 'pico de gallo' salsa and sour cream.

\$65.00

Chicken Tenders

Lightly breaded, all white meat tenders crisp fried and served with plum sauce.

\$105.00

Stadium Sampler

A selection of wings, ribs, Buffalo style cauliflower and chicken tenders with dipping sauces.

\$125.00

Bruschetta Pomodoro

Grilled herb flatbread topped with a bruschetta mix of chopped Roma tomatoes, garlic and basil infused virgin olive oil.

\$50.00

Sizzling Skewers

Beef with Asian sauce and chicken with chimichurri sauce.

\$115.00

Spinach & Artichoke Dip

Spinach and artichoke baked with three cheeses, served with chips and breads.

\$95.00

Famous Golden Palace Eggroll

Golden Palace's famous burnt-end pork eggroll.

\$75.00



Gastro Pub Platter

Fried zucchini sticks, sweet potato, cauliflower, button mushrooms and broccoli, served with dipping sauces.

\$95.00

Buffalo Wings

Extra large roaster wings with your choice of medium spiced or honey garlic sauce. Served with blue cheese dip.

\$95.00

Ribs & Wings

Our award winning in-house smoked barbecued back ribs and Buffalo style chicken wings.

\$125.00

Chicken & Shrimp Combo

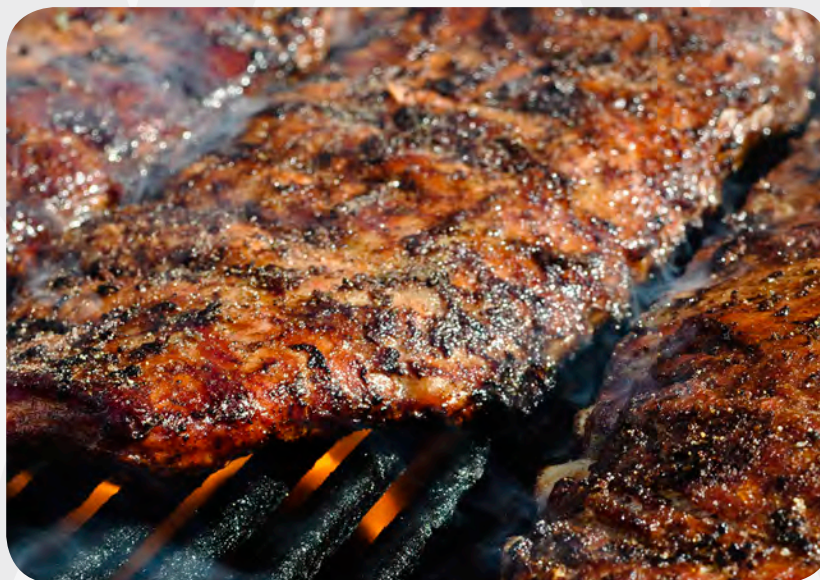
A combination platter of chicken tenders and lightly coated, crisp fried gulf shrimp with dipping sauces.

\$135.00

Indonesian Spring Rolls

Traditional Indonesian vegetarian spring rolls, served with a plum dipping sauce.

\$75.00



Sliders/Dogs/Sausages

SERVES 8 GUESTS

Beef Sliders

Brie and caramelized onion.

\$125.00

Cheddar and double smoked bacon.

\$125.00

Pulled Pork Sliders

With coleslaw.

\$125.00

Hot Dogs

All-beef franks served on fresh baked buns.

\$50.00

Sausage Platter

Four Italian and four Bratwurst sausages with caramelized onions on fresh baked buns. Served with caramelized onions and sauerkraut.

\$60.00



EDO Sushi

Beautifully arranged from the best fish available daily, EDO chefs present a feast for your eyes and palate. All dishes served with wasabi, ginger and soy sauce.



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\$130.00

72 Pieces\$210.00

Vegetarian Selection

Seasonal vegetarian nigiri and maki with EDO special ingredients and flavours.

36 Pieces\$105.00

Deluxe Sushi

An elegant and exotic premium assortment of nigiri and maki.

72 Pieces\$240.00

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.

Signature Entrées

SERVES 8 GUESTS

Fajitas

Warm flour tortillas served with sautéed onions, bell peppers, guacamole, sour cream, chunky salsa, lettuce and shredded Cheddar.

Chicken or Beef..... \$115.00 Vegetable..... \$85.00

Chicken Champignon

Supreme breast of chicken stuffed with mushroom duxelle and smothered in a rich mushroom sauce.

\$230.00

Roasted Beef Tenderloin

Herb and peppercorn crusted USDA Prime tenderloin roasted medium rare.

\$340.00

Chophouse Mixed Grill Platter

An assortment of grilled medallions of beef tenderloin, chicken breast and grilled lamb chops and crispy strips of onion.

\$350.00

Slow Roasted Prime Rib of Beef Au Jus

Canadian AAA roast prime rib of beef served with it's natural jus and horseradish.

Half Rack (8-10 people) \$309.00

Full Rack (16-20 people) \$585.00

Prime Strip Loin Steak

USDA Prime California cut strip loin steak grilled medium rare.

\$340.00

Rack of Lamb

Herb crusted rack of lamb served with natural pan juices.

\$260.00

Maple & Bourbon Glazed Atlantic Salmon

A whole side of fresh Atlantic salmon glazed with pure Quebec maple syrup and bourbon. Baked in traditional Haida Indian fashion on a cedar plank.

\$265.00

Grilled Giant Tiger Prawns

Gigantic black tiger prawns, marinated with herbs and olive oil, char-grilled and served over mango pineapple salsa.

\$325.00

Halibut

A tomato basil salsa drizzled on top of pan seared halibut.

\$300.00



Courtside Pasta

SERVES 8 GUESTS

Cheese Tortellini

Romano and Ricotta filled pasta tossed with our herb and tomato cream sauce topped with oven cured cherry tomatoes and drizzled with basil oil.

\$150.00

Wild Mushroom Gnocchi

Fresh BC wild mushrooms and rapini tossed in a herb tomato sauce with delicate potato gnocchi.

\$155.00

Lobster Mac & Cheese

Poached Atlantic lobster baked into a three cheese pasta.

\$175.00

Chicken Pesto Pasta

Chicken, roasted red peppers and fusilli pasta tossed in a pesto and white wine cream sauce.

\$165.00



Hand Crafted Sandwiches

SERVES 8 GUESTS

Deli Sandwich Basket

A selection of roast beef, turkey, roasted vegetables, ham and tuna salad on an assortment of breads and wraps.

\$99.00

Turkey Club

Thick sliced turkey breast smoked in-house, stacked with crisp lettuce, double smoked bacon, tomato and barbecue ranch dressing.

\$99.00

Jerk Chicken Wrap

Jerk spiced chicken breast, rolled in a flour tortilla with pineapple salsa.

\$99.00

Parmigiana Combo

Four classic chicken parmigiana and four eggplant parmigiana with grilled vegetables on fresh Italian panini buns.

\$99.00

Steak Sandwich

Canadian AAA Tenderloin sandwiches topped with sautéed mushrooms, smothered with Swiss cheese and large panko-breaded onion rings.

\$159.00

Pizza

Pepperoni

Pizza Pizza's famous cheese and pepperoni.

\$38.00

Deluxe

Pepperoni, bacon, green peppers, mushrooms, onions and tomatoes.

\$38.00

ADD CREAMY GARLIC
DIPPING SAUCE

3 for \$4.00

LARGE SIZE = 8 SLICES

Vegetarian

Green peppers, mushrooms, onions and tomatoes.

\$38.00

Cheese

Cheese only pizza.

\$38.00



Gourmet Flat Breads

Quattro Formaggi

Provolone, Reggiano, Mozzarella and Oka.

\$41.00

Gourmet

Mediterranean

Genoa salami, sun-dried tomatoes, fresh Mozzarella, Kalamata olives and grilled artichokes.

\$41.00

Sriracha Chicken

Spicy chicken with red onion and mozzarella cheese.

\$41.00

Primavera

Spinach, goat cheese, mushrooms and roasted red peppers on a pesto base.

\$41.00



Garden Fresh Salads

SERVES 8 GUESTS

Mixed Field Greens

Red peppers, red onion julienne, cherry tomatoes, carrots, cucumber and mixed field greens tossed with balsamic vinaigrette.

\$50.00

With tender strips of grilled chicken breast \$70.00

Classic Caesar

Crisp romaine hearts, Parmesan cheese and garlic croutons with our creamy Caesar dressing.

\$50.00

With tender strips of grilled chicken breast \$70.00

Greek Village

Back to tradition with diced green and red peppers, red onions, tomato, Feta cheese, cucumber wedges and Kalamata olives, tossed with a classic Greek oregano dressing.

\$60.00

Hearty Kale Salad

Fresh shredded kale with sliced green apple and pomegranate seeds served with a lemon poppy seed dressing.

\$50.00

Kensington Market Salad Trio

Three farm fresh salads, golden beets with goat cheese, kale with pomegranate dressing, quinoa with spring vegetables.

\$95.00

Heirloom Tomato & Fresh Mozzarella

Slices of heirloom tomato, fresh Mozzarella and basil drizzled with extra virgin olive oil and balsamic glaze.

\$95.00

Desserts

SERVES 8 GUESTS

Fresh Baked Cookies

Chocolate chip, oatmeal raisin and white chocolate macadamia nut cookies.

\$40.00



Pastries & Bars

An assortment of mini pastries and bars sure to cure any sweet tooth.

\$55.00

Häagen Dazs

Ice Cream Bars.

"Welcome to a world of Indulgence"

\$7.00/ea



Chocolate Cake

A light, fluffy chocolate mousse on top of a flour-less chocolate base.

\$60.00

Vanilla Cake

Layers of Chantilly cream and vanilla chiffon sponge cake with lemon curd and macerated strawberries.

\$60.00

Cupcake Platter

Our pastry chef sends his best selection or we can theme it to your celebration.

\$50.00

Cheesecake Sampler

Two bars each of four tasty flavours, made fresh daily in house.

\$65.00

Fresh Fruit Platter

A platter of locally grown and tropical fruits and berries.

\$75.00

Fruit Skewers

Fresh fruit skewered and served with a warm chocolate sauce for dipping.

\$55.00

DESSERT CART SWEET STREET

Our pastry chefs have created a delicious selection of cakes, mousse and pastries to tempt your sweet tooth. The carts travel suite to suite with liqueurs, candy and homemade specialties.

In Suite Snacks

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

Basket of Regular Potato Chips	\$10.00
Basket of BBQ Potato Chips	\$10.00
Basket of Salt & Vinegar Potato Chips..	\$10.00
Dry Roasted Peanuts.....	\$10.25
Deluxe Mixed Nuts.....	\$17.00

Snacks to Order

Snack Attack	\$40.00
Bottomless buttery popcorn and dry pretzel combination.	
Selection of Chocolate Bars	\$7.00
Orville Redenbacher 	
Basket of Gourmet Popcorn	\$8.00
Party Mix	\$10.00
Trail Mix	\$13.00
Warm Sourdough Salted Pretzels	\$48.00



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	\$49.00
Beringer, Classics Collection		
Cabernet Sauvignon, California	750 ml	\$49.00
Wolf Blass, Yellow Label		
Chardonnay, Australia	750 ml	\$65.00
Wolf Blass, Yellow Label		
Cabernet Sauvignon, Australia	750 ml	\$65.00

In Suite Coolers

Smirnoff Ice®.....	473 ml	\$11.50
Smirnoff Ice® Light Raspberry & Soda	330 ml	\$8.63

Consumption Spirit Bar (On Request)

Captain Morgan® White Rum	1 oz	\$9.29
Tanqueray® Gin	1 oz	\$9.29
Crown Royal® Canadian Whisky.....	1 oz	\$9.29
Johnnie Walker® Red Label® Scotch	1 oz	\$9.29
Ciroc Ultra Premium Vodka	1 oz	\$9.29

The following products can be purchased for your suite by the bottle (750ml):

Premium Spirits (Other spirits available upon request)

Rum

Captain Morgan® White Rum	\$100.00
Captain Morgan® Spiced Rum	\$100.00
Captain Morgan Parrot Bay® Coconut Rum	\$100.00
Captain Morgan® Black Spiced Rum	\$100.00
Captain Morgan® Private Stock	\$125.00
Ron Zacapa® Rum	\$195.00

Vodka

Smirnoff® Vodka	\$100.00
Smirnoff® Raspberry	\$100.00
Ketel One® Vodka	\$125.00
Ciroc Ultra Premium	\$155.00
Ciroc Red Berry	\$155.00

Scotch

J&B® Rare Blended Scotch	\$100.00
Johnnie Walker® Red Label®	\$125.00
Johnnie Walker® Black Label®	\$155.00
Johnnie Walker® Platinum Label®	\$350.00
Johnnie Walker® Blue Label®	\$450.00

Gin

Gordon's® Dry Gin	\$100.00
Tanqueray® Gin	\$125.00
Tanqueray® No. Ten Gin	\$155.00

Rye Whiskies

Seagram's V.O.® Blended Canadian Whisky	\$100.00
Crown Royal® Canadian Whisky.....	\$125.00
Crown Royal® Maple Canadian Whisky	\$125.00
Crown Royal® Apple Canadian Whisky	\$125.00
Crown Royal® Vanilla Canadian Whisky	\$125.00
Crown Royal® Black Canadian Whisky.....	\$150.00

Single Malt Whiskies

Singleton®.....	\$135.00
Glenkinchie 10 yr	\$175.00
Dalwhinnie® 15 yr	\$175.00
Talisker® 10 yr	\$175.00
Cardhu 12 yr	\$175.00
Oban® 14 yr	\$250.00
Lagavulin® 16 yr	\$250.00

Tequila

Don Julio® Blanco Tequila	\$230.00
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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	\$21.00
Martini & Rossi White	500 ml	\$21.00
Bailey's® Irish Cream		\$89.00
Bailey's® Almande.....		\$99.00
George Dickel® Whisky 95% Rye Mash		\$85.00
Bulleit™ Bourbon		\$99.00
Virginia Black		\$125.00
Hennessy VS		\$135.00
Courvoisier VS		\$135.00
Courvoisier VSOP		\$160.00
Hennessey VSOP		\$160.00

Coolers

Smirnoff Ice® Light Raspberry & Soda	330 ml	\$8.63
Smirnoff Ice® Electric Berry.....	355 ml	\$8.63
Smirnoff Ice®	473 ml	\$11.50
Captain Morgan® Spiked Root Beer	473 ml	\$11.50
Mott's Clamato Caesar	473 ml	\$11.50

Beer

Domestic Beer

★ Coors Light.....	473 ml	\$10.40
★ Canadian	473 ml	\$10.40



Premium Beer

★ Creemore Springs	473 ml	\$11.06
Coors Banquet.....	473 ml	\$11.06
Rickard's Red	473 ml	\$11.06
Molson Canadian Cider.....	473 ml	\$11.06
Steamwhistle.....	473 ml	\$11.06

Imported Beer

★ Heineken.....	473 ml	\$11.50
Guinness Blonde American Lager	473 ml	\$11.50

★ These products are prestocked in your suite.
All other products are available upon request.

Alcoholic Beverages

The following products can be purchased for your suite by the bottle (750ml):

House Red Wines

Beringer, Classics Collection, Cabernet Sauvignon, California.....	\$49.00
Wolf Blass, Yellow Label, Cabernet Sauvignon, Australia	\$65.00

Red Wines

Cave Spring, Cabernet Sauvignon & Merlot, Niagara, Ontario	\$51.50
Oxford Landing, Merlot, South Australia	\$56.00
Crios, Malbec, Mendoza, Argentina	\$62.00
Sterling, Cabernet Sauvignon, California	\$67.00
Sterling, Merlot, California	\$67.00
McManis, Cabernet Sauvignon, California	\$72.00
J. Lohr, Seven Oaks, Cabernet Sauvignon, Paso Robles, California	\$72.00
Opawa, Pinot Noir, Marlborough, New Zealand.	\$72.00
Earthworks, Shiraz, Barossa, Australia	\$75.00
Chateau St. Jean, Pinot Noir, California.....	\$75.00
Penley, Cabernet Sauvignon, Coonawarra, Australia	\$80.00
Donna Laura, Bramosia, Chianti Classico, Tuscany, Italy ..	\$80.00
Harbour Sixty, Cabernet Sauvignon, North Coast, California	\$90.00
Wolf Blass, Grey Label, Shiraz, Australia	\$95.00
Sterling, Cabernet Sauvignon, Napa, California	\$107.00
Beringer, Cabernet Sauvignon, Knights Valley, California.....	\$125.00
Tedeschi, Amarone della Valpolicella, Veneto, Italy	\$128.00
Stags Leap Winery, Cabernet Sauvignon, California.....	\$140.00
Thomas George, Pinot Noir, Russian River, California	\$160.00
Novaia, Amarone della Valpolicella, Veneto, Italy	\$168.00
Duckhorn, Merlot, Napa, California	\$175.00
La Fortuna, Brunello, Italy	\$195.00
Whitehall Lane, Cabernet Sauvignon, Napa, California.....	\$200.00
Antinori, Tignanello, Tuscany, Italy	\$300.00

House White Wines

Lindeman's Bin 95, Sauvignon Blanc, Australia.....	\$49.00
Wolf Blass, Yellow Label, Chardonnay, Australia.....	\$65.00

White Wines

Beringer, Classics Collection, White Zinfandel, California...	\$49.00
Cave Spring, Riesling, Niagara, Ontario	\$51.50
Salvalai, Pinot Grigio, Veneto, Italy	\$60.00
McManis, Chardonnay, California	\$68.00
Sterling, Chardonnay, California	\$70.00
Cypress, Chardonnay, California	\$75.00
Nautilus, Sauvignon Blanc, Marlborough, New Zealand	\$76.00
Tiefenbrunner, Pinot Grigio, Alto Adige, Italy	\$80.00
Château de Maligny, Chablis 1er Cru 'vau de vey', France	\$140.00
Kistler, Chardonnay, Sonoma, California	\$210.00

Sparkling Wines/Champagnes

Cormons, NV Prosecco, Veneto, Italy	\$75.00
Piper Heidsieck, NV Champagne, Brut, Reims, France.....	\$140.00
Moët & Chandon, NV Champagne, Brut, Reims, France ..	\$150.00
Dom Pérignon, Vintage Champagne, Brut, Reims, France.....	\$400.00
Krug, MV Champagne, Grand Cuvée, Brut, Reims, France.....	\$475.00
Brignac, MV Champagne, Ace of Spades, Brut, Reims, France.....	\$675.00

Dessert Wine

Cave Spring, Riesling, Indian Summer, Niagara, Ontario	375 ml	\$78.00
Cave Spring, Riesling, Ice Wine, Niagara, Ontario	375 ml	\$135.00



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.


Non Alcoholic Beverages

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

Soft Drinks

Coca-Cola®	500 ml	\$4.87
Coca-Cola Zero®	500 ml	\$4.87
Coca-Cola Life®	500 ml	\$4.87
Diet Coke®	500 ml	\$4.87
Sprite®	500 ml	\$4.87
Canada Dry® Ginger Ale	500 ml	\$4.87
Nestea® Iced Tea	500 ml	\$4.87
Canada Dry® Club Soda	355 ml	\$3.95
Canada Dry® Tonic	355 ml	\$3.95

Energy Drink

 Red Bull	250 ml	\$6.19
Red Bull Sugar Free	250 ml	\$6.19

Water

smartwater®	591 ml	\$5.75
DASANI®	591 ml	\$5.31
Sparkling Water	500 ml	\$5.31
vitaminwater®	591 ml	\$6.19

Juice

Minute Maid® Orange Juice	341 ml	\$4.75
Minute Maid® Cranberry Cocktail	341 ml	\$4.75
Mott's Clamato Juice	162 ml	\$3.25

Tim Hortons Coffee

Premium Coffee	\$2.35
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Tea (On Request)

Orange Pekoe or Herbal	\$2.35
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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

Snack Attack	Trio of Dips	Caesar Salad	36 Vegetarian Sushi
Warm Sourdough Salt Pretzels	Grilled Vegetable Platter	Heirloom Tomato Salad	Vegetarian Wrap Basket
Market Fresh Vegetables	Cheese Tortellini	Kensington Market Salad Trio	Fruit Platter
Gourmet Cheese Platter	Chilled Vietnamese Summer Rolls	Wild Mushroom Gnocchi	Fruit Skewers
Bruschetta Pomodoro	Vegetarian Fajitas	Hearty Kale Salad	Spring Rolls
Nacho Chips & Dips	Greek Village Salad	Greek Pizza	Eggplant Parmigiana
Mini Vegetarian Quesadillas	Mixed Greens Salad	Quattro Formaggi Pizza	

Gluten Free

Market Fresh Vegetables	Antipasto Platter	Mixed Greens	Halibut
Grilled Vegetable Platter	Sushi	Greek Village Salad	Strip Loin
Seafood Market Platter	Wings	Gluten Free Pizza	Fruit Platter
Chilled Vietnamese Summer Rolls	Heirloom Tomato Salad	Sizzling Skewers	Chocolate Cake

Lactose Free

Market Fresh Vegetables	36 Assorted Sushi
Grilled Vegetable Platter	Greek Village Salad
Bruschetta Pomodoro	Deli Sandwich Basket
Beef Sliders	Rack of Lamb
Buffalo Wings	Sizzling Skewers
Hearty Kale Salad	Prime Rib (Half Rack)
Chilled Vietnamese Summer Rolls	Prime Rib (Full Rack)
	Spring Rolls

Vegan

Chilled Vietnamese Summer Rolls	Mixed Greens Salad
Grilled Vegetable Platter	36 Vegetarian Sushi
Market Fresh Vegetables	Spring Rolls
	Hearty Kale Salad

Single-plated Meals

Single Gluten Free.....	\$22.00	Single Vegan	\$22.00
Single Lactose Free.....	\$22.00	Single Vegetarian	\$22.00

Placing Your Order

Place Your Order

We offer three easy ways to place your order 48 Hours in advance:



Email guest relations at
orderdesk@pinnaclecaterers.com



Call guest relations at 416-815-5720



pinnaclecaterers.com/accmenu/

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 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 Guest Relations 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 and 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 Guest Relations 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 Air Canada Centre. 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. As well, 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; 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 Air Canada Centre '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.

Payment Procedure

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 suite service employees as additional wages.

Offsite Catering

In addition to being the exclusive caterers to Air Canada Centre 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

