



IN SUITE MENUS

**48 Hour
Advance Orders**

2018 / 2019 Season

SNACKS & APPETIZERS

SNACK ATTACK	\$32.00
Jelly beans, jube jubes, roasted peanuts, popcorn and pretzels	
POPCORN	\$15.00
A bottomless bowl of warm buttery popcorn	
FRESH CHIPS & DIP	\$15.00
Warm, salted homestyle chips served with French onion dip	
MINI VEGGIE TRAY	\$20.00
Carrots, celery, cucumber and grape tomatoes, served with creamy ranch dip	
FRUIT AND VEGETABLE COMBO PLATE	\$45.00
A selection of fresh fruits & vegetables served with creamy ranch and vanilla yogurt for dipping	
VEGETABLE CRUDITE	\$36.00
A selection of fresh, seasonal vegetables, served with creamy ranch dip	
FRESH FRUIT DISPLAY	\$42.00
A refreshing assortment of sliced melon, pineapple, grapes and berries served with yogurt dip	
ARTISAN STYLE CHEESE SAMPLER	\$55.00
A sampling of local and imported cheeses, served with crackers and fruit	

WRAPS & FINGER FOODS

GRILLED CHICKEN CAESAR (4 wraps)	\$32.00
Marinated chicken breast, Applewood smoked bacon, lettuce, parmesan & ceasar dressing wrapped in flour tortillas	
CRISPY CHICKEN BACON RANCH (4 wraps)	\$30.00
Breaded chicken breast strips with lettuce, tomato, bacon, cheddar cheese & creamy ranch in a sundried tomato wrap	
TUKEY BACON CHEDDAR (4 wraps)	\$32.00
Sliced turkey breast, applewood smoked bacon, cheddar cheese & mayonnaise wrapped in a spinach tortilla	
5 LAYERED DIP	\$29.00
Our homemade layered dip with sour cream, salsa, cheddar and mozzarella cheese, tomato, red and green onion, served with crispy nacho chips for scooping.	
FRESH CUT FRIES	\$9.00
Served with ketchup	



ARENA FAIR

CHICKEN WINGS (3lbs) \$45.00
CHICKEN WINGS (6lbs) \$80.00

These jumbo hand breaded wings score every time! Choose from hot, medium, mild, dry cajun, BBQ or honey garlic sauce, served with carrots and celery

CHICKEN TENDERS (18pc) \$39.00
 Breaded and fried all white meat chicken tenders, served with plum sauce

HONEY GARLIC MEATBALLS (30pc) \$30.00
 Succulent all beef meatballs in our sweet and savoury honey garlic sauce

FULLY LOADED TATOR TOTS \$25.00
 Bacon, tomato, chive and cheddar cheese topped with our blue cheese sour cream

POTATO SKINS (12pc) \$24.00
 Oven roasted potatoes skins, melted cheddar cheese, smoked bacon bits and fresh green onion, served with sour cream

VEGETARIAN SPRING ROLLS (24pc) \$25.00
 Crispy miniature spring rolls served with traditional plum sauce

POUTINE (Individual) \$12.00
POUTINE (Group Size) \$26.00
 An arena favourite brought right to your suite. Fresh cut fries, traditional poutine gravy and Quebec cheese curds

PLATTERS & COMBOS

HOT DOG PLATTER (4 Hotdogs) \$20.00
HOT DOG PLATTER (8 Hotdogs) \$35.00
 Individually wrapped jumbo hotdogs served ketchup, mustard and onions

VIP NACHO PLATTER \$28.00
 Fresh tortilla chips layered with tomatoes, red and green onions, jalapenos and generous amounts of cheddar cheese, served with salsa and sour cream
 Add buffalo chicken or nacho beef for \$8.00

MVP COMBO \$95.00
 Your choice of 3lbs of wings or 18 chicken tenders, cheese or pepperoni 12 slice pizza and a bowl of caesar salad

ALL STAR COMBO \$115.00
 VIP nacho platter, 18 chicken tenders with plum sauce, mini veggie tray and your choice of any 12 slice pizza and a bowl of caesar salad

SALADS

This Salad is group sized and will serve 8-10 guests

GARDEN SALAD \$26.00
 Mixed Greens, tomato, cucumber, onion and carrots, served with sundried tomato or honey balsamic dressing

CAESAR SALAD \$32.00
 Crisp hearts of romaine, seasoned croutons, lemon, bacon and fresh parmesan in our classic caesar dressing



PIZZA

CHEESE	\$25.00
PEPPERONI	\$25.00
VEGETARIAN Green pepper, onion & mushroom	\$25.00
DELUXE	\$25.00
Pepperoni, green pepper, mushroom	
HAWAIIAN	\$27.00
Mozzarella cheese, pineapple & smoked ham	
MEAT LOVERS	\$27.00
Pepperoni, crumbled bacon & sausage	
BBQ CHICKEN	\$28.00
Tangy BBQ sauce topped with seasoned chicken, mushrooms & onions	



DESSERTS

LICORICE, BROWNIES, CANDY GALORE!

Ask your server about our current selection of pre-packaged arena favorites

CUPCAKE BITES (18pc)	\$20.00
An assortment of mini mouth watering cupcake bites. Includes 6 chocolate, 6 vanilla and 6 salted caramel	
GOURMET COOKIES (12pc)	\$24.00
Freshly baked jumbo chocolate chunk cookies	
ICE CREAM	\$4.50 - \$7.50
Assorted Nestle novelties	



INFORMATION

Placing Food Orders

We ask that you designate one individual to be your primary contact for all food and beverage correspondence and queries. In order to ensure availability of menu items and timely delivery of your food orders we ask that you place your orders 48 hours in advance of each event. A pre-order form will be emailed to you at the beginning of the season. Please email us should you require another order form.

To Place an Order

Email your pre-order form to the Corporates Suites Supervisor at tiffany.brook@compass-canada.com. You may also reach Tiffany at 226.932.2686. All orders require advance ordering/preparation and therefore Compass Group at The PASA has a strict 48 hour prior to event deadline.

Pre-event orders are due by 4pm daily as per the following schedule:

Monday ... for Wednesday events

Tuesday ... for Thursday events

Wednesday ... for Friday, Saturday or Sunday events

Thursday ... for Monday or Tuesday events

Game Day Menu

If you are unable to meet the 48 hour pre-order deadline you will be able to order from our Game Day Menu upon your arrival to the Suite. Please note that this menu is limited. It is always best to pre-order in advance for best selection.

Suite Menu and Special Requests

Most items on the menu serve 4-8 guests. A Suite entertaining 10-12 guests should take into consideration the quantity of items ordered. We will be pleased to assist you with your order should you have any questions, would like suggestions, or require any special services. Every effort will be made to accommodate your request. Should a request incur significant cost, we will advise you of that cost and request your permission to proceed. Please contact the Suites Supervisor for further queries.

Suites Contact

Progressive Auto Sales Arena
1455 London Road
Sarnia, Ontario N7S 1P6

Corporate Suites Supervisor
Tiffany Brook
519.491.1524 Office
226.932.2686 Cell

Host and Hostess Requirements

A host/hostess will be assigned to your Suite for your convenience to tend to the needs of you and your guests. All are "Smart Serve" certified and will monitor consumption for responsible alcohol service. Please note that if you would like a specific host/hostess please submit a request via email to the Corporate Suites Supervisor at tiffany.brook@compass-canada.com. We will make every attempt to accommodate all requests based on availability and timing. If you require a host/hostess DEDICATED to your Suite please let us know a minimum of 48 hours in advance of the event. An additional charge of \$50.00 will be added to your Suite bill for each occasion.

Security

Please remove all personal property when leaving the premises. Compass Group Canada will not be responsible for any lost or misplaced items left unattended in the Suites.

Alcohol Policies

Please be aware that it is our legal obligation to strictly comply with all rules and regulations of the Alcohol and Gaming Commission of Ontario with respect to responsible alcoholic beverage consumption at the PASA. All alcoholic beverages must be purchased on site. No individual will be permitted to leave the building with alcoholic beverages. It is the policy of Compass Group Canada that any person whom appears to be under the age of 25 will be asked for photo ID. It is against the law to permit any of your guests to be served or consume alcoholic beverages to the point of intoxication. Please help us ensure that you and your guests enjoy alcohol in a safe and responsible manner and refrain from drinking and driving.

Food and Beverage Policy

Outside food and beverage is not permitted in the Suites - birthday cakes are exempt. Let us know if there is a specific item that you would like us to assist you with. Suites will be supplied with all of the necessities such as knives, forks, spoons, plates, napkins, cups etc.

Administration Charge

Please note that there is a 15% administration charge added to all food and beverage bills. This is a standard fee in all sports venues to offset the costs of coordinating, consulting, ordering etc. The administration fee is not a gratuity and no portion of the fee is distributed to the employees. Gratuities are at the discretion of the Suite Holder.

Account Settlement Procedures

Please note that after-event invoicing is not available. All charges must be settled at the end of each event. For your convenience we accept debit, Master Card, Visa and American Express. If you, the Suite Holder will not be in attendance for the event, please ensure that you have made payment arrangements with the on-site contact person to settle the account. If you would like your credit card information placed on file for convenience please contact the Suites Supervisor for assistance.

Appropriate Behavior and Conduct

For the comfort, safety and enjoyment of all of our guests, Compass Group Canada and The Progressive Auto Sales Arena request that all guests behave appropriately at all times. No pets, except certified animals will be allowed in any of the food service areas.

Maintenance and Housekeeping

Please inform your Suite host/hostess of any maintenance issues in your Suite so that we may address the deficiency in a timely manner.

Cancellations

Should you find it necessary to cancel your food and beverage order please notify the Suites Supervisor a minimum of 24 hours in advance of the event to avoid any unnecessary charges. Cancellations

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