

# SUITES

**MENU**  
**2017 / 2018 Season**

# WELCOME...

...to another exciting season of OHL Hockey!

Compass Group Canada and Restaurant Associates Catering are looking forward to a memorable season with lots of wins, excitement and savoury food!

Our catering team is proud to introduce several new items to this year's menu.

We invite you to try some of our new menu options, to share with your guests at each game.

We strive for excellence in our food quality and presentation. Our Luxury Suite staff aim to provide memorable dishes and excellent service to enhance your entertainment experience.

When placing your order, please remember that we require each order 48 hours prior to each event. This will assure product availability and timely delivery of your order.

We invite you to sit back, relax and enjoy!

# SNACKS & APPETIZERS

## **Snack Attack**

Popcorn, pretzel twists and kettle chips **32**

## **Mini Veggie Tray**

Carrot and celery sticks, cucumber and grape tomatoes served with a creamy ranch dip **18**

## **Mexican Madness**

Crispy nacho chips served with salsa, sour cream and fresh guacamole **28**

## **Pretzel Twists 10**

**Fresh Kettle Chips & Onion Dip 14**

**Bottomless Popcorn 14**

## **Market Vegetable Crudites**

A selection of fresh, seasonal vegetables served with a creamy ranch dip **35**

## **Fresh Fruit Display**

A refreshing assortment of sliced melon, pineapple, grapes and berries. Served with yogurt dip **40**

## **Combo Plate**

A selection of fresh fruit and vegetables served with vanilla yogurt and a creamy ranch dip **42**

## **Cheese Board**

Fresh selected cheeses paired with crisp crackers and fresh fruit **50**

# ARENA FARE

## Chicken Wings

These hand breaded jumbo wings will score every time! Choose from hot, medium, mild, dry Cajun or honey garlic sauce. Served with carrot and celery sticks on the side

**3lb 45      6lb 80**

## Chicken Tenders (18 pcs)

Breaded and fried all-white meat chicken tenders. Served with plum sauce **34**

## Honey Garlic Meatballs (30 pcs)

Succulent all-beef meatballs in a savoury honey garlic sauce **30**

## Buffalo Chicken Bites (35 pcs)

Golden brown, tender and tossed in your choice of sauce! Choose from traditional BBQ, hot, medium, mild or sweet chili. Served with carrot and celery sticks and creamy ranch on the side **45**

## Popcorn Shrimp

Succulent breaded shrimp, served with sweet chili sauce **1lb 26    2lb 48**

## Vegetarian Spring Rolls (24 pcs)

Crispy miniature spring rolls served with traditional plum sauce **25**

## Poutine

An arena favourite brought right to your suite! Fresh cut fries, traditional poutine gravy and Quebec cheese curds

**Individual 12    Group Size 26**

# PLATTERS & COMBOS

## Hot Dog Platter

Individually wrapped jumbo hot dogs, served with ketchup, mustard, relish and onions

**4 hot dogs 20    8 hot dogs 35**

## VIP Nacho Platter

Fresh tortilla chips layered with tomatoes, red and green onions, jalapenos and generous amounts of cheddar cheese. Served with salsa and sour cream **27**

Add buffalo chicken or nacho beef **8**

## MVP Combo

Your choice of 3 lbs of wings or 35 boneless chicken bites, with a cheese or pepperoni 12-slice pizza and a bowl of Caesar salad **90**

## All Star Combo

VIP Nacho Platter, 18 chicken tenders with plum sauce, your choice of any 12-slice pizza and a bowl of Caesar salad **90**

All platters are group size and will serve 8-10 guests.



# SALADS



## **Garden Salad**

Mixed greens, tomato, cucumber, broccoli, radish and carrots served with sundried tomato or honey balsamic dressing **26**

## **Caesar Salad**

Crisp hearts of romaine, seasoned croutons, lemon, bacon, and shaved parmesan in a classic Caesar dressing **32**

## **Club Salad**

Crisp romaine, sweet grape tomatoes, Applewood smoked bacon, cheddar cheese, seasoned croutons with ranch dressing **32**

## **California Salad**

Grilled chicken, strawberries, mandarin oranges, pecans, blue cheese crumbles and dried cranberries. Served with poppy seed dressing **32**

# WRAPS & FINGER FOODS

## **Grilled Chicken Caesar (4 wraps)**

Marinated chicken breast, Applewood smoked bacon, lettuce, parmesan and creamy dressing wrapped in a grilled flour tortilla **30**

## **Crispy Chicken Bacon Ranch (4 wraps)**

Breaded chicken breast strips with lettuce, bacon, diced tomato and cheddar cheese and creamy ranch in a sundried tomato wrap **28**

## **Turkey Bacon Cheddar (4 wraps)**

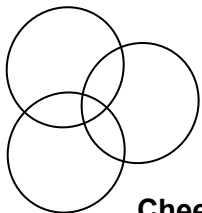
Sliced turkey breast, Applewood smoked bacon, cheddar cheese and mayonnaise wrapped in a spinach tortilla **28**

## **5 Layered Dip**

Our homemade layered dip, consisting of sour cream, salsa, cheddar and mozzarella cheese, red and green onions and tomatoes. Served with crispy nachos for scooping **29**

## **Fresh Cut Fries**

Served with ketchup **9**



# PIZZA

**Cheese 25**

**Pepperoni 25**

**Vegetarian**

Green peppers, onions and mushrooms **25**

**Deluxe**

Pepperoni, green pepper and mushrooms **25**

**Hawaiian**

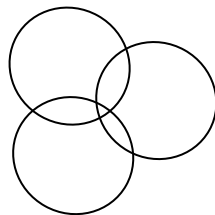
Mozzarella cheese, pineapple and smoked ham **27**

**Meat Lover's**

Pepperoni, crumbled bacon and sausage **27**

**BBQ Chicken**

Tangy BBQ sauce topped with seasoned chicken, mushrooms and onions **28**





# SWEETS

## **Licorice, Brownies, Candy Galore!**

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

## **Sweet Decadence (24 pcs)**

An assortment of mouth-watering dessert squares,  
including mini cheesecake bites,  
Nanaimo bars and double fudge brownies **36**

## **Gourmet Cookies (12 pcs)**

Freshly baked jumbo chocolate chunk cookies **24**

## **Ice Cream**

Assorted Nestle novelties

**4.50-7.50**

# BEVERAGES

## **& BEERS CHEERS**

### **Domestic Beer**

Tallboys: Canadian, Coors Light,  
Molson 67

**7.52 each**

### **Premium Beer**

Tallboys: Coors Banquet,  
Rickard's Red, Creemore Lager

**7.96 each**

### **Imported Beer**

Tallboys: Heineken

**8.41 each**

## **NON ALCOHOLIC**

### **Soft Drinks**

Pepsi, Diet Pepsi, 7Up, Mountain Dew,  
Mug Root Beer, Brisk Iced Tea  
Can **1.90** Bottle **3.47**

### **Bottled Water**

Aquafina 591mL **3.09**

### **Dole Juice 3.98**

Apple, Orange, Strawberry Kiwi

### **Gatorade 4.20**

Orange, Blue Raspberry, Fruit Punch

# 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](mailto: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

PASA

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](mailto: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 will not be accepted with less than 24 hours' notice prior to an event and will result in full charges to the Suite Holder.

**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**

**[Tiffany.brook@compass-canada.com](mailto:Tiffany.brook@compass-canada.com)**