

LET'S GO BLUE JAYS



TD
Executive
Suites

menu
2019

[WELCOME](#)[SUITE PACKAGES](#)[BEVERAGES](#)[À LA CARTE](#)[SUITE INFO](#)[Welcome](#)[Meet Chef Craig McAlister](#)[Committed to the Environment](#)[Special Dietary Index](#)

Welcome to Rogers Centre

Home of the Toronto Blue Jays

Canada's iconic sports and entertainment facility is a dramatic symbol among Toronto's famous skyline. Rogers Centre is a statement of the city's world-class achievements.

Its amenities reflect a long tradition of friendly hospitality, outstanding entertainment and great food. Your suite experience awaits...

Aramark Welcomes You!

Fresh, local, and sustainable are the cornerstones of Aramark's Suites Menu in Toronto at Rogers Centre.

A regional focus of well-balanced and creative menus reflects the diverse cuisine of Toronto. Aramark sheds light on the city's image as a culinary destination.

Our culinary team, under the direction of Executive Chef Craig McAlister, has created a suites menu to enhance the overall experience for you and your guests at every Rogers Centre event.

Aramark will provide you with world-class cuisine and unsurpassed service. Please feel free to call upon our premium sales team with your requests or special requirements. We are here to make your suite experience outstanding and memorable!





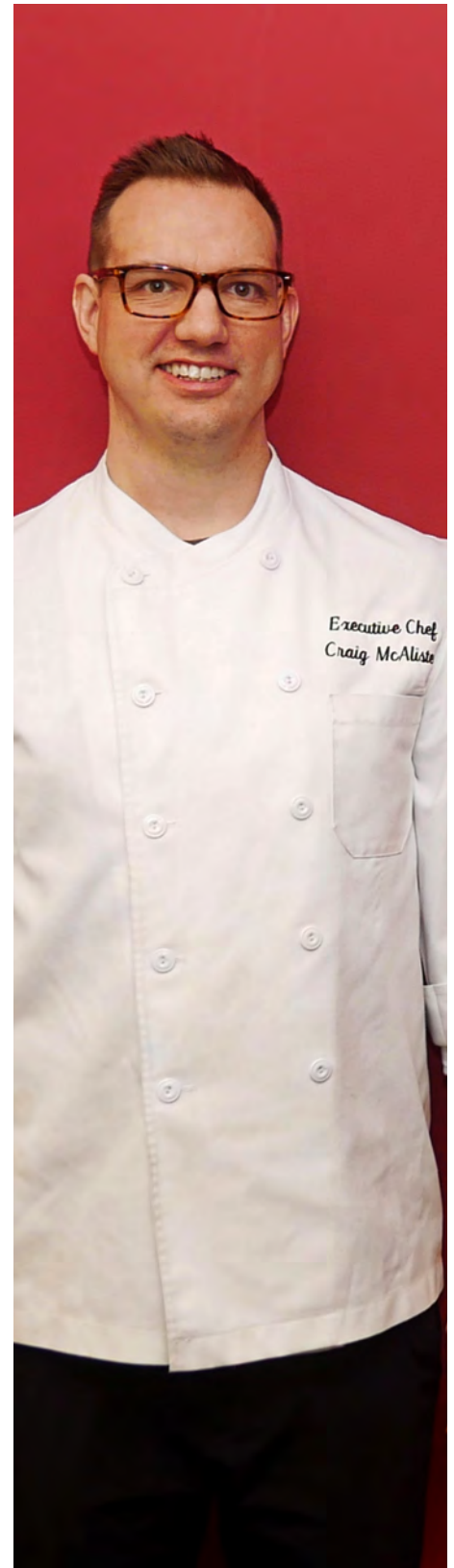
Aramark Executive Chef

Craig McAlister

Growing up on the East and West Coasts of the United States and everywhere in between has impacted Chef Craig's love for food and the study of various cuisines. His initial culinary roots were in Texas, exploring contemporary flavors and developing a deep respect for cooking traditions. It was at this point, his passion for culinary arts led him to the prestigious **Culinary Institute of America**, where he honed his techniques and graduated in 2004. Chef Craig returned to his alma mater in 2012 to achieve **ProChef II Certification**. Chef Craig worked at the Fairmont Scottsdale Princess in Arizona, which lead him to take a Chef position at Sea Island, Georgia. During this time in his career, he worked at both the Forbes Five Star Cloister Hotel, along with the Georgian Room Restaurant. To date, Sea Island is the only resort to achieve four Forbes Five Stars, nine consecutive years in a row.

The most rewarding aspects of Chef Craig's career have been the last eight years, working with Aramark. The opportunity has allowed him to experience large scale culinary opportunities in convention centres as well as at numerous MLB, NHL and NFL accounts throughout the United States. These experiences have expanded his ***imagination, innovation and culinary passion*** to deliver world class cuisine to a wide variety of clients and fans. His passion for food has led Chef Craig to work closely with several local farming communities in and around the Kansas City area, showcasing his ***authentic*** approach to serving ***local fare*** on a large-scale. Often times you will hear Craig say, "I want to know what they're growing, what they're excited about." As Craig sees it, "It lets me do what I do, based on what they've got, so that I can just be a Chef."

Chef Craig is looking forward to his second season at Rogers Centre and cheering on the Toronto Blue Jays.





Committed to the Environment

Aramark continues our commitment to the environment at Rogers Centre.

Aramark is pleased to provide stylish and unique renewable smallwares to complement your suite catering.

We are proud to feature a unique white square "sugarcane" plate. These plates are made from sugarcane, a 100% reclaimed and renewable material. Sugarcane fiber products are also BPI certified compostable.

In addition, we are continuing to promote a stemless and reusable wine glass created by Tosware. This drinkware is BPA-free, recycled PET Polymer. It is shatterproof and recyclable.

All wine in suites will be provided in this very chic drinkware and it is yours to keep and bring home. These glasses are dishwasher safe (home-top shelf) or hand washable. Enjoy them in your suite and at home with friends and family.

This season we will continue to present your beverages in their single serve packaging to reduce waste and assist with recycling. However, if a glass is required our service staff will be pleased to offer you one.



BPA-free, recycled PET Polymer





Special Dietary Index

Vegan

Meze Hummus Bowl (no pita)
Tortilla Chips and Dips
Spring Vegetable Crudit  (no dip)
Vegetarian Spring Rolls
Spicy Tofu Lettuce Wraps
Vegetable Samosas with Chutneys
32 Ingredient Salad

Vegetarian

Tortilla Chips and Dips
Bavarian Pretzel Sticks
Spring Vegetable Crudit  (no dip)
Meze Hummus Bowl
Vegetarian Sushi Platter
Vegetarian Spring Rolls
Spicy Tofu Lettuce Wraps
Vegetable Samosas with Chutneys
Pesto Orzo Pasta Salad
32 Ingredient Salad
Sweet Potato and Apple Wrap
(no goat chesse)
Pickle Spears (no dip)
Fruit Kabobs

Gluten Friendly

Fresh Popped Popcorn
Tortilla Chips and Dips
Kettle Chips
Shrimp and Crab Claw Platter
Spring Vegetable Crudit 
Meze Hummus Bowl (no pita)
The Cheese Aisle (no crackers)
Ploughman's Plate (no bread)
Tastes of Canada (no bread)
Assorted Salmon, Tuna,
and Vegetarian Nigiri Sushi and Rolls
Vegetarian Spring Rolls
Spicy Tofu Lettuce Wraps
Camp Fire Burnt-End Nachos
32 Ingredient Salad
Fruit Kabobs

Items with nut ingredients added

Assorted Salmon, Tuna,
and Vegetarian Nigiri Sushi and Rolls
Pesto Orzo Pasta Salad
32 Ingredient Salad
Pecan & Cranberry Chicken
Salad Wrap
Spicy Tofu Lettuce Wraps
Crave Worthy Cookies
Fudge Brownies & Rocky Road Blondies

Lactose Free

Meze Hummus Bowl (no pita)
Tortilla Chips and Dips
Spring Vegetable Crudit  (no dip)
Assorted Salmon, Tuna,
and Vegetarian Nigiri Sushi and Rolls
Vegetarian Spring Rolls
Spicy Tofu Lettuce Wraps
Vegetable Samosas with Chutneys
32 Ingredient Salad

Avoiding gluten in your diet?



Many of our recipes contain ingredients with no wheat, barley or rye—the grains that are the main source of gluten in our diets.

Just ask our on-site manager for more information.

IMPORTANT!

Even foods commonly prepared without gluten containing ingredients may not be 'gluten-free'. Our recipes are prepared in open kitchens where cross-contact is possible and where ingredient substitutions are sometimes made.

If you have celiac disease or a gluten sensitivity please notify your on-site manager to request an individually prepared 'gluten-free' selection.

Kosher and Halal items available on request. 7 business days' notice required.

** Please note, ROGERS CENTRE is not a nut-free facility and we cannot guarantee the presence of cross-contamination. However our staff take extra care when preparing foods to avoid potential risks as much as possible*

**This Guide is intended to be used as a reference only. Please speak to a Premium Services Manager when placing your order or to a Supervisor on Event Day should you have any questions.*



WELCOME SUITE PACKAGES BEVERAGES À LA CARTE SUITE INFO

The Stadium Favourites

At the Ball Park

A Taste of the World

Taste of Canada

Dinner in Your Suite

Suite Package Selections





CLASSIC HOSPITALITY PACKAGES

Complete food packages for entertaining

Classic Hospitality Packages do not include beverage service.

All prices are subject to a 15% administrative charge and 13% HST.

The Stadium Favourites

16 people \$671

32 people \$1,342

Spring Vegetable Crudit  with

Minted Yogurt Green Goddess Dressing

Baby Carrots, Radish, Peppers, Asparagus,
Heirloom Tomatoes, Broccoli, Cauliflower, Green Beans

The Cheese Aisle

English Cheddar, Provolone, Colby Jack, Swiss, Apricot,
Grapes, Water Crackers

Chicken Wings

Five Pounds of Bone-In Fried Chicken Wings
Classic Buffalo with Blue Cheese Dip

Pulled Pork Sliders

Watermelon BBQ Sauce, Red Cabbage Slaw,
Soft Rolls

Baked Mac and Cheese

Four Cheese Sauce, Toasted Bread Crumbs

Enhancements

32 Ingredient Salad

Brussels Sprouts, Kale, Green Cabbage, Romaine, Match
Stick Carrots, Black & White Sesame Seeds, Red Cabbage,
Sesame Oil, Broccoli Floret, Green & Yellow Zucchini,
Red & Yellow Pepper, Radish, White & Red Quinoa,
Butternut Squash, Red Onion, Chick Peas, Red & Yellow
Tomato, Parsley, Dried Cranberry, Sunflower Seeds,
Pomegranate Seeds, Green Onion, Olive Oil, Orange Juice,
Honey, Apple Cider Vinegar, Garlic
\$70

Build Your Own: Cheesesteak Sandwich

Saut ed Onions and Peppers, Provolone Cheese,
Mini Buns
\$108

Triple Decker Turkey Club

Toasted White Bread, Bacon, Mayo,
Lettuce, Tomato
\$108



CLASSIC HOSPITALITY PACKAGES

Complete food packages for entertaining

Classic Hospitality Packages do not include beverage service.

All prices are subject to a 15% administrative charge and 13% HST.

At the Ball Park

16 people \$736

32 people \$1,478

Fresh Popped Popcorn

Bottomless Bushel Basket

Tortilla Chips and Dips

Fire Roasted Tomato Salsa and Guacamole

Breaded Cream Cheese Filled Jalapeno Poppers

Sour Cream

Pinty's Crispy Chicken Tenders

Four Pounds Of Chicken Tenders

Plain with Plum Sauce

Schneiders Stadium Hot Dogs

Ketchup, Mustard, Relish, Diced Onions, Hot Peppers,
Shredded Dill Pickles

Pepperoni Pizza by Pizza Nova

Pepperoni, Mozzarella, 12 Slices

Vegetarian Pizza by Pizza Nova

Mushrooms, Green Peppers, Spanish Onions

Mozzarella, 12 Slices

Enhancements

Spring Vegetable Crudit  with

Minted Yogurt Green Goddess Dressing

Baby Carrots, Radish, Peppers,
Asparagus, Heirloom Tomatoes,
Broccoli, Cauliflower, Green Beans

\$75

Triple Decker Turkey Club

Toasted White Bread, Bacon, Mayo,
Lettuce, Tomato

\$108

Camp Fire Burnt-End Nachos

Tortilla Chips, Smoked Brisket, Queso,
Jalapeno, Pico de Gallo

\$91



CLASSIC HOSPITALITY PACKAGES

Complete food packages for entertaining

Classic Hospitality Packages do not include beverage service.

All prices are subject to a 15% administrative charge and 13% HST.

A Taste of the World

16 people \$903

32 people \$1,806

Tortilla Chips and Dips

Fire Roasted Tomato Salsa and Guacamole

Meze Hummus Bowl

Cucumber and Fresh Pita, Marinated
Chickpeas & Tabbouleh Salad

Vegetarian Spring Rolls

Sweet Thai Chili Sauce and Cilantro Lime Dip

Chow-Chow Shrimp

Fried Popcorn Shrimp, Sweet-Hot Corn Relish,
Iceberg Lettuce

Jerk Chicken Kale Caesar

Blended Kale, Hand Torn Croutons, Parmesan,
Creamy Dressing, Lemon

32 Ingredient Salad

Brussels Sprouts, Kale, Green Cabbage, Romaine, Match Stick
Carrots, Black & White Sesame Seeds, Red Cabbage,
Sesame Oil, Broccoli Floret, Green & Yellow Zucchini,
Red & Yellow Pepper, Radish, White & Red Quinoa,
Butternut Squash, Red Onion, Chick Peas, Red & Yellow
Tomato, Parsley, Dried Cranberry, Sunflower & Pomegranate
Seeds, Green Onion, Olive Oil, Orange Juice, Honey,
Apple Cider Vinegar, Garlic

Chicken Fajitas Bar

Ancho Spiced Chicken, Sautéed Onions and Peppers,
Flour Tortillas, Lettuce, Pico De Gallo, Shredded Jack Cheese,
Sour Cream, Jalapeno

Chilled Lobster Tacos

Cabbage Slaw, Tomato, Cold Water Lobster, Lemon Chive Aioli

Enhancements

Bavarian Pretzel Sticks

Whole Grain Mustard
\$48

Breaded and Crispy Fried Pickle Spears

Minted Green Goddess
Yogurt Dip
\$55

Baked Mac and Cheese

Four Cheese Sauce,
Toasted Bread Crumbs
\$92



CLASSIC HOSPITALITY PACKAGES

Complete food packages for entertaining

Classic Hospitality Packages do not include beverage service.

All prices are subject to a 15% administrative charge and 13% HST.

Taste of Canada

16 people **\$835**

32 people **\$1,670**

Fresh Popped Popcorn

Bottomless Bushel Basket

Spring Vegetable Crudit  with

Minted Yogurt Green Goddess Dressing

Baby Carrots, Radish, Peppers, Asparagus,
Heirloom Tomatoes, Broccoli, Cauliflower, Green Beans

Tastes of Canada Cheese Platter

Maple Cheddar, Niagara Gold, Devil's Rock Blue,
Roasted Garlic Pork Sausage, Cherry Compote,
Flat Bread

Shrimp and Crab Claw Platter

Poached Shrimp and Snow Crab, Lemon, Cocktail Sauce,
Orange Mustard Sauce

Peppercorn Rubbed Strip Loin

Roasted Medium Rare and Sliced

Horseradish Cream, Grain Mustard, Cornichon,
Peppadews, Brioche Rolls

Canadian Cubano

Warm and Pressed Baguette, Peameal Bacon, Shaved Ham,
Maple Cheddar Cheese, Pickles, Grain Mustard

Build Your Own: Cheesesteak Sandwich

Saut ed Onions and Peppers, Provolone Cheese, Mini Buns

Baked Mac and Cheese

Four Cheese Sauce, Toasted Bread Crumbs

Enhancements

Camp Fire Burnt-End Nachos

Tortilla Chips, Smoked Brisket, Queso,
Jalapeno, Pico de Gallo

\$91

Ploughman's Plate

Black Forest Ham, Mortadella,
Salami, Mustard, Apple Butter,
English Cheddar, Crusty Bread

\$115

Jerk Chicken Kale Caesar

Blended Kale, Hand Torn Croutons,
Parmesan, Creamy Dressing, Lemon

\$85

[WELCOME](#)[SUITE PACKAGES](#)[BEVERAGES](#)[À LA CARTE](#)[SUITE INFO](#)[The Stadium Favourites](#)[At the Ball Park](#)[A Taste of the World](#)[Taste of Canada](#)[Dinner in Your Suite](#)

DINNER IN YOUR SUITE

Complete food packages for entertaining

Dinner in Your Suite Packages do not include beverage service.

All prices are subject to a 15% administrative charge and 13% HST.

Signature Stadium Dinner

16 people \$800

32 people \$1,600

Braised Beef Short Rib

Crushed Yukon Potatoes, Glazed Carrots. Accompanied with Kale Caesar Salad and Brownies & Blondies

Stadium Surf and Turf Dinner

16 people \$1,250

32 people \$2,500

Spring Vegetable Crudit  with

Minted Yogurt Green Goddess Dressing

Baby Carrots, Radish, Peppers, Asparagus,
Heirloom Tomatoes, Broccoli, Cauliflower, Green Beans

Tastes of Canada Cheese Platter

Maple Cheddar, Niagara Gold, Devil's Rock Blue,
Roasted Garlic Pork Sausage, Cherry Compote,
Flat Bread

Kale Caesar

Blended Kale, Hand Torn Croutons, Parmesan,
Creamy Dressing, Lemon

Sushi Platter

Assorted Salmon, Tuna and Vegetarian Nigiri Sushi and Rolls,
Soy Sauce, Wasabi, Pickled Ginger

Vegetarian Lasagna

House Made Tomato Sauce, Basil

Grilled Maple Lacquered Salmon

Saut ed Kale, Rice Pilaf

Braised Beef Short Rib

Crushed Yukon Potatoes, Roasted Carrots

Blue Jays Logo Cupcakes

Enhancements

Shrimp and Crab Claw Platter

Poached Shrimp and Snow Crab,
Lemon, Cocktail Sauce, Orange
Mustard Sauce

\$125

Peppercorn Rubbed Strip Loin

Roasted Medium Rare and Sliced

Horseradish Cream, Grain Mustard,
Cornichon, Peppadews, Brioche Rolls

\$120

Vegetarian Spring Rolls

Sweet Thai Chili Sauce and
Cilantro Lime Dip

\$80

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



Cocktail Packages

Spirits

Beer

Non Alcoholic

White Wine

Red Wine

Beverage Selections

Beer . Spirits . Wine . Soft Drinks

A LA CARTE PRICING





Signature Cocktail Packages

Enhance your suite experience with one of our signature cocktail packages. Each package is designed to service 8 guests

The Keg Caesar

1 bottle 750ml Russian Prince Vodka,
12 Souvenir Blue Jays embossed
Mason jars, Keg Caesar Mix, Tabasco
and Worcestershire, Celery Sticks,
Spicy Pickled Beans, Lime Wedges,
Rimming Salt
\$245

Upgrade this great Canadian cocktail with
Grey Goose Vodka add \$45



Mojito

1 bottle 750ml Bacardi Superior Rum,
16 Enviro-Chic Tossware glasses,
Tonic Water and Simple Syrup,
Lime Juice, Fresh Mint and Lime
Wedges
\$245



Mimosa

2 bottles Yellowglen Pink Sparkling
Wine, 16 Enviro-Chic Tossware
wine glasses, Freshly Squeezed
Orange Juice or Grapefruit Juice,
Fresh Citrus Wedges, Strawberries,
Blueberries and Maraschino Cherries
\$245





Cocktail Packages

Spirits

Beer

Non Alcoholic

White Wine

Red Wine

Spirits

The Following Products can be purchased for your suite by the bottle.

Best value for multi-game Suites.

Rum

Bacardi Superior	750ml	\$127	375ml	\$66
Bacardi Oakheart	750ml	\$132	375ml	\$66
Bacardi 8 Year	750ml	\$132		

Vodka

Grey Goose	750ml	\$168	375ml	\$91
Russian Prince	750ml	\$129	375ml	\$66

Rye

Forty Creek Barrel Select	750ml	\$127	375ml	\$66
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Scotch

Dewar's White Label	750ml	\$127	375ml	\$66
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Gin

Bombay Sapphire	750ml	\$127	375ml	\$66
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Tequila

Cazadores Reposado	750ml	\$140		
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Bacardi Coolers

Breezer Lemon Lime	\$9.29
Breezer Tropical Orange Smoothie	\$9.29
Eristoff Clear Cut	\$11.73
Oakheart and Cola	\$11.73

Mixed Drinks

Consumption Spirit Bar (available on request)

Includes Mix and Garnish

Bacardi Superior Rum	1oz	\$11.73
Russian Prince	1oz	\$11.73
Forty Creek Barrel Select	1oz	\$11.73
Bombay Sapphire	1oz	\$11.73
Dewar's White Label	1oz	\$11.73
Grey Goose	1oz	\$13.27

Mixers

Available mixes and suggested quantities per bottle:

375ml – 5 Assorted Soft Drinks & Juices

750ml – 10 Assorted Soft Drinks & Juices

Coca-Cola®	Canada Dry Ginger Ale®
Diet Coke®	Canada Dry Tonic Water®
Coca-Cola Zero®	Club Soda®
Sprite®	Orange
	Cranberry





Cocktail Packages

Spirits

Beer

Non Alcoholic

White Wine

Red Wine

Beer

PROUD SPONSORS



Lager

Budweiser	\$10.62
Bud Light	\$10.62
Sleeman's Original Draught	\$10.62
Michelob Ultra	\$11.28
Sapporo	\$12.39
Stella Artois	\$12.39
Corona	\$12.39

IPA

Alexander Keith's IPA	\$11.95
Goose Island IPA	\$11.95

Organic Lager

Mill St. Organic	\$11.95
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Wheat Ale

Hoegaarden	\$12.39
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Fruit

Bud Light Lemonade Radler	\$11.28
Bud Light Grapefruit Radler	\$11.28

Cider

Brickworks Ciderhouse Batch No. 1904	\$11.73
Brickworks Ciderhouse Queen St. 501	\$11.73
Okanagan Dry Pear Cider	\$11.73

Non-Alcoholic

Budweiser Prohibition	\$4.42
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Non-Alcoholic

PROUD SPONSORS



Coca-Cola Beverages

	\$3.45
Coca-Cola®	
Diet Coke®	
Coca-Cola Zero®	
Sprite®	
Canada Dry Ginger Ale®	
Barq's Root Beer®	
Nestea®	
Canada Dry Tonic Water®	
Club Soda®	

Dasani® Bottled Water	\$4.87
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GLACEAU® smartwater sparkling	\$5.70
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GLACEAU® smartwater	\$5.53
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GLACEAU® vitaminwater	\$7.96
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Minute Maid® Juices	\$5.09
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Orange
Cranberry
Lemonade
Apple

Coffee/ Tea	\$28.50
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10 cup pot



These products are pre-stocked in your suite.
All other products are available upon request.

For information on beverage consumption and billing, please refer to page 23.





White Wine

We are pleased to offer a wide selection of outstanding wines from the Mark Anthony collection.

Each of the wines in the collection have been chosen to complement the diverse flavours and ingredients in the 2019 suites menu. We hope you enjoy.

Pinot Grigio

Lindeman's Bin 85 Pinot Grigio – Australia	\$52
Cavaliere d'Oro Pinot Grigio – Italy	\$58
Mission Hill 5 Vineyards Pinot Grigio – VQA BC, Canada	\$69
Beringer Founder's Estate Pinot Grigio – California	\$74

Chardonnay

Beringer Main & Vine Chardonnay – California	\$54
Sterling Vintner's Collection Chardonnay – California	\$70
Beringer Founder's Estate Chardonnay – Napa Valley, California	\$72
Mission Hill Reserve Chardonnay – VQA BC, Canada	\$94

Sauvignon Blanc

Wolf Blass Yellow Label Sauvignon Blanc – Australia	\$66
Fernwalk Sauvignon Blanc – VQA Niagara, Canada	\$70
Matua Hawke's Bay Sauvignon Blanc – New Zealand	\$74
Squealing Pig Sauvignon Blanc – New Zealand	\$88

Blend

Diabolica White Wine – VQA ON, Canada	\$62
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Blush

Beringer Main & Vine White Zinfandel – California	\$48
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Sparkling

Yellowglen Pink Sparkling – Australia	\$56
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Red Wine

We are pleased to offer a wide selection of outstanding wines from the Mark Anthony collection.

Each of the wines in the collection have been chosen to complement the diverse flavours and ingredients in the 2019 suites menu. We hope you enjoy.

Cabernet Sauvignon

Beringer Main & Vine Cabernet Sauvignon – California	\$ 48
Wolf Blass Yellow Label Cabernet Sauvignon – Australia	\$ 68
Sterling Vintner's Collection Cabernet Sauvignon – California	\$ 70
Beringer Founder's Estate Cabernet Sauvignon – California	\$ 76

Pinot Noir

Wolf Blass Yellow Label Pinot Noir – Australia	\$ 70
Mission Hill Estate Pinot Noir – VQA Okanagan BC, Canada	\$ 72
Chateau St. Jean Pinot Noir – California	\$ 81
Coldstream Hills Pinot Noir – Australia	\$125

Merlot

Sterling Vintner's Collection Merlot – California	\$ 69
Beringer Founder's Estate Merlot – California	\$ 76
Mission Hill Reserve Merlot – VQA BC, Canada	\$ 86

Shiraz

Lindeman's Bin 50 Shiraz – Australia	\$ 52
Penfolds Koonunga Hill Shiraz Cabernet – Australia	\$ 76

Blend

Diabolica Red Wine – VQA Ontario, Canada	\$ 62
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WELCOME

SUITE PACKAGES

BEVERAGES

À LA CARTE

SUITE INFO

Snacks & Stadium Selections and Kids Menu

Chilled Platters & Hot Appetizers

Salads & Buns and Wraps

Pizza Nova

Desserts

Suite Entertaining

A LA CARTE MENU & PRICING





Dry Snacks

Each platter is designed to serve 8 guests

Fresh Popped Popcorn

Bottomless Bushel Basket
\$41

Tortilla Chips and Dips

Fire Roasted Tomato Salsa and Guacamole
\$65

Bavarian Pretzel Sticks

Whole Grain Mustard
\$48

Chips and Dip

Fresh Cooked Kettle Chips
Caramelized Onion Dip
\$65

Old Dutch Snack Basket

Kettle Chips, BBQ Chips, Party Mix
\$32

Slow Roasted Jumbo Peanuts

Served in Individual Bags
\$5.75

Cracker Jack

Served in Individual Bags
\$6.42

Souvenir Candy Tin

Assorted Candies served in a Blue Jays Souvenir Tin
\$65



Stadium Selections

Each platter is designed to serve 8 guests

Schneiders Stadium Hot Dogs

Ketchup, Mustard, Relish, Diced Onions,
Hot Peppers, Shredded Dill Pickles
\$65



All Beef Footlong Franks

Sautéed Peppers and Onions, Shredded Pickles, Hot Peppers,
Whole Grain Mustard, Ketchup
\$120

Build Your Own: Cheesesteak Sandwich

Sautéed Onions and Peppers, Provolone Cheese, Mini Buns
\$108

Chicken Fajitas Bar

Ancho Spiced Chicken, Sautéed Onions and Peppers,
Flour Tortillas, Lettuce, Pico De Gallo, Shredded Jack Cheese,
Sour Cream, Jalapeno
\$120

Baked Mac and Cheese

Four Cheese Sauce, Toasted Bread Crumbs
\$92

Kids Menu

Choice of: Hot Dog, Chicken Tenders, Hamburger

Served with Kettle Chips, Apple, Juice Box
\$16





Chilled Platters

Each platter is designed to serve 8 guests

Spring Vegetable Crudit  with

Minted Yogurt Green Goddess Dressing

Baby Carrots, Radish, Peppers, Asparagus, Heirloom Tomatoes, Broccoli, Cauliflower, Green Beans

\$75

Meze Hummus Bowl

Cucumber and Fresh Pita, Marinated Chickpeas & Tabbouleh Salad

\$70

The Cheese Aisle

English Cheddar, Provolone, Colby Jack, Swiss, Apricot, Grapes, Water Crackers

\$90

Tastes of Canada Cheese Platter

Maple Cheddar, Niagara Gold, Devil's Rock Blue, Roasted Garlic Pork Sausage, Cherry Compote, Flat Bread

\$125

Ploughman's Plate

Black Forest Ham, Mortadella, Salami, Mustard, Apple Butter, English Cheddar, Crusty Bread

\$115

Peppercorn Rubbed Strip Loin

Roasted Medium Rare and Sliced

Horseradish Cream, Grain Mustard, Cornichon, Peppadews, Brioche Rolls

\$120

Shrimp and Crab Claw Platter

Poached Shrimp and Snow Crab, Lemon, Cocktail Sauce, Orange Mustard Sauce

\$125

Vegetarian Spring Rolls

Sweet Thai Chili Sauce and Cilantro Lime Dip

\$80

Spicy Tofu Lettuce Wraps

Carrots, Scallions, Peanuts, Cilantro

\$70

Assorted Salmon, Tuna and Vegetarian Nigiri Sushi and Rolls

Soy Sauce, Wasabi, Pickled Ginger

\$155

Vegetarian Sushi Platter

Soy Sauce, Wasabi, Pickled Ginger

\$96

Hot Appetizers

Each platter is designed to serve 8 guests

Chicken Wings

Five Pounds of Bone-in Fried Chicken Wings

Choice of:

Classic Buffalo with Blue Cheese Dip

Sweet BBQ with Ranch Dip

Dry Ranch Rubbed with Buffalo Sauce

\$105



Pinty's Crispy Chicken Tenders

Four Pounds of Chicken Tenders

Choice of:

Plain with Plum Sauce

Buffalo with Ranch Dip

\$115

Chow-Chow Shrimp

Fried Popcorn Shrimp, Sweet-Hot Corn Relish,

Iceberg Lettuce

\$88

Vegetable Samosas

Potato, Curry, Peas, Mango Chutney, Tamarind Sauce

\$80

Camp Fire Burnt-End Nachos

Tortilla Chips, Smoked Brisket, Queso, Jalapeno, Pico de Gallo

\$91

Breaded Cream Cheese Filled Jalapeno Poppers

Sour Cream

\$80

Breaded Crispy Fried Pickle Spears

Minted Green Goddess Yogurt Dip

\$55



Salads

Each platter is designed to serve 8 guests

Tuna Salad Nicoise

Poached Tuna, Green Beans, Egg, Olives, Heirloom Tomatoes, Lettuce, Caper Dressing
\$108

Jerk Chicken Kale Caesar

Blended Kale, Hand Torn Croutons, Parmesan, Creamy Dressing, Lemon
\$85

Pesto Orzo Pasta Salad

Asparagus, Parmesan, Arugula, Sun Dried Tomatoes
\$70

32 Ingredient Salad

Brussels Sprouts, Kale, Green Cabbage, Romaine, Match Stick Carrots, Black & White Sesame Seeds, Red Cabbage, Sesame Oil, Broccoli Floret, Green & Yellow Zucchini, Red & Yellow Pepper, Radish, White & Red Quinoa, Butternut Squash, Red Onion, Chick Peas, Red & Yellow Tomato, Parsley, Dried Cranberry, Sunflower Seeds, Pomegranate Seeds, Green Onion, Olive Oil, Orange Juice, Honey, Apple Cider Vinegar, Garlic
\$70



Buns and Wraps

Each platter is designed to serve 8 guests

Triple Decker Turkey Club

Toasted White Bread, Bacon, Mayo, Lettuce, Tomato
\$108

Canadian Cubano

Warm and Pressed Baguette, Peameal Bacon, Shaved Ham, Maple Cheddar Cheese, Pickles, Grain Mustard
\$108

Pulled Pork Sliders

Watermelon BBQ Sauce, Red Cabbage Slaw, Soft Rolls
\$56

Sweet Potato and Apple Wrap

Spinach, Goat Cheese, Maple Mayo, Tomato Wrap
\$80

Pecan & Cranberry Chicken Salad Wrap

Kale Slaw, Spinach Wrap
\$108

Chilled Lobster Taco

Cold Water Lobster, Cabbage Slaw, Tomato, Lemon Chive Aioli
\$140





Pizza PIZZA NOVA®

Prepared fresh and baked onsite each event day.

All pizzas are 12 slices unless otherwise indicated.

OUR CLASSIC SELECTION

Pepperoni

Pepperoni, Mozzarella
\$42

Deluxe

Pepperoni, Green Peppers, Mushrooms, Mozzarella
\$42

Meat Supreme

Pepperoni, Real Bacon, Italian Sausage, Ground Beef, Mozzarella
\$47

Vegetarian

Mushrooms, Green Peppers, Spanish Onions, Mozzarella
\$42

Simply Cheese

\$40

Focaccia Barese™ 8 slices

Oven Baked Italian Bread, Pachino Style Tomatoes, Roasted Black Olives, Extra Virgin Olive Oil from Bari
\$28

The following pizzas are available for diet restricted guests and require no less than 72 hours notice from game time.

Gluten Free 8 slices

Medium Only
\$40

Dairy Free

\$40

2019 SEASON FEATURES

AVAILABLE OPENING DAY TO ALL STAR BREAK



Divola Classic

Tomato Sauce, Hot Soppresata, and Italian Hot Peppers
\$47



Chicken Alla Bianca

Herbed Olive Oil, Seared Chicken, Roasted Red Peppers and Parmigiano Cheese
\$47

AVAILABLE ALL STAR BREAK TO END OF REGULAR SEASON



Super Gourmet

Seared Chicken, Roasted Red Peppers, Sun Dried Tomatoes, Feta
\$47



Super Hawaiian

Pineapple Wedges, Smoked Ham and Crispy Bacon
\$47



PIZZA NOVA SANDWICH FEATURE

Each platter is designed to serve 8 guests

Chicken or Veal Cutlet Sandwich

Toasted Panouzzo bread with lightly breaded veal or chicken smothered in tomato sauce. Italian-style hot peppers or roasted red peppers
\$109



Dessert

Each platter is designed to serve 8 guests

Crave Worthy Cookies

Chocolate Chunk, Oatmeal Cinnamon Raisin,
White Chocolate Macadamia
\$58

Fudge Brownies and Rocky Road Blondies

\$72

Minted Watermelon Trifle Dessert Jars

Mousse and Pound Cake
\$72

Chips Ahoy & Double Chocolate Dessert Jars

Chips Ahoy Cookies, Double Chocolate Brownie,
White Chocolate Pudding, Whipped Cream, Caramel Sauce
\$74

Oreo Cheesecake

Oreo, Chocolate Fudge Sauce
\$90

Blue Jays Logo Cupcakes

\$79

Berries and Biscuits

Roasted Berries, Whipped Cream,
Cinnamon Sugar Biscuits
\$80

Fruit Kabobs

Minted Yogurt Dip
\$72

Souvenir Candy Tin

Assorted Candies served in a Blue Jays Souvenir Tin
\$65

Premium Ice Cream Bars

\$7.75 Each

Signature Gelato & Dessert Cart

Entice your guests with exquisite offerings from our signature gelato & dessert cart. Choose from an assortment of gelato flavours and fresh mini desserts and candies.

Advance pre-order is recommended as event day orders cannot be guaranteed.





Order Information

TWO EASY WAYS TO PLACE YOUR SUITE ORDER

- 1 Email fortin-danielle@aramark.com or contact a **Premium Service Manager** directly
- 2 Fax **416-341-2611**

Advanced Ordering

Advanced ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated.

Pre-event day orders are due by 10am according to the following schedule:

Monday	for Thursday events
Tuesday	for Friday events
Wednesday	for Saturday events
Wednesday	for Sunday events
Wednesday	for Monday events
Thursday	for Tuesday events
Friday	for Wednesday events

Event Day Ordering

A limited event day menu is included in your suite. During an event, orders may be placed through your suite attendant. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders. Please allow at least 45 minutes for event day orders to be delivered.

Standing Food Orders

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The suite holder would still have the ability to change these orders within the advanced ordering guidelines to accommodate any requests. Please discuss with your premium services contact to determine what would best fit your needs.

Nutritional Information

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your Premium Services manager directly.

Beverage Information

Alcoholic Beverages

Aramark is the only licensee authorized to sell or serve liquor, beer and wine at the Rogers Centre. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Provincial law prohibits the sale or consumption of alcoholic beverages by any person under the age of 19.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 19 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

Par Stock and Inventory

For the convenience of the suite owners and their guests, each suite is stocked with a par level of soft drinks, fruit juices, bottled water and a selection of domestic, premium and imported beers. Billing will be based on beverage consumption during each event. Liquor and spirits can be purchased by the bottle. To ensure freshness, wine can be ordered by the bottle from our carefully selected wine list, available in your suite.

Unconsumed Beverages

Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverage at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

Contact Information

Premium Services
Assistant Manager
Danielle Fortin
416-341-2307
fortin-danielle@aramark.com

Premium Services Manager
Mario Lombardo
416-341-2308
lombardo-mario@aramark.com

Premium Services Manager
Leah Chapman
416-341-2698
chapman-leah@aramark.com

Director, Premium Services
A. Bryan Labbé
416-341-2361
labbe-bryan@aramark.com



Services

Suite Hostess Services

Rogers Centre luxury suites are required to have a suite hostess at each event. A Hostess fee will be applied to your final bill at the end of the event (A Premium charge plus HST will apply to any game scheduled on a Statutory Holiday).

For larger premium services areas additional labour fees will apply. Please speak to your Premium Services Manager for more details.

Suite Dining

All suites are equipped with disposables. Should you be looking to enhance your suite dining experience we do offer linen napkins, china plates and cutlery, glass drinkware for \$18 per dozen.

Special Occasion Décor	MP
Flowers	MP
Sommelier	175
Chef Attendant	225

Charges & Taxes

Administrative Charge

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. However, approximately 27% of the Administrative Charge is paid to a third party staffing company and the remaining 73% is distributed as follows: (i) 30% to the Aramark suite service employees as additional wages, and (ii) 70% retained by Aramark.

Applicable Taxes

Food, beverage and administrative charge are subject to applicable government taxes. The harmonized sales tax (HST) is a consumption tax in Canada, in Ontario the HST is 13%.

Payments & Fees

Payment Procedures and Policies

Aramark offers three payment options – credit cards, escrow accounts and pre-payment. All suite holders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

Cash or Credit Cards

If you wish for your guests to pay for the food and beverage themselves please advise your guests that they will be responsible for all charges incurred the night of the event. A credit card will be required at the beginning of the event and a signature will be required at the end of the event. Please make sure that the bill is reviewed carefully when it is presented to you. A receipt will be provided to you upon request. Aramark accepts American Express, MasterCard or VISA.

Pre-Authorization

The billing system requires a pre-authorization of the credit card submitted for use for advanced orders as well as event day orders. This will create a "pending amount" on credit card statements. The pending amount will clear within 5-7 business days from the time the pre-authorization amount is processed.

Escrow Account

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, please contact your suite representative to set up the account and complete the required forms. An escrow account can be established with a minimum deposit of \$10,000 payable to: Aramark Entertainment Services (Canada) Inc. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,000 you will be asked to replenish your account.

Pre-Payment

You may pre-pay for all charges incurred for advanced orders. Payment must be made by cheque in advance payable to: Aramark Entertainment Services (Canada) Inc. This requires no payment settlement at the conclusion of services; provided no additional orders are placed during the event. You must provide a signed payment agreement with valid credit card prior to receiving service. The appropriate signature is required on the food service invoices prepared when services are complete.

We will maintain a credit card on file to secure any outstanding balances that are not covered by your pre-payment cheque or escrow account, such as additional onsite orders.

Authorized Signers for Credit and Escrow Accounts

It is Aramark's policy that only authorized signers, designated by the suite holder, are able to charge additional food and beverage for the suite during an event to the suite holder's account. If no authorized signer is present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases to the suite holder account. Guests will be responsible to pay by either cash or credit card. Please use the selections on the ordering form to specify permission.

Cancellation Policy

No charges will be assessed to suite holders for orders cancelled at least 48 business hours in advance. Suite orders that are not cancelled within 24 business hours will be assessed 50% of the total food charge and 100% of the administrative and additionally billed labour charges. Any cancellations on the scheduled event day will result in a charge of 100% of the pre-order total and 100% of the administrative and additionally billed labour charges.

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General Information

Food and Beverage Delivery

Unless a specific time is indicated, all food and beverage will be delivered to the suites starting 30 minutes prior to the beginning of the event. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

Hours of Operation

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing. During an event, please contact your suite attendant or suite supervisor.

Cancelled Game Policy

No food and beverage charges will be applied if a game is cancelled by the Toronto Blue Jays Baseball Club, due to unforeseen circumstances.

Liability

Aramark reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The suite holder agrees to accept responsibility for any damage done by their group to the function room or suite, prior to, during or following their event. Aramark cannot assume any responsibility for personal property or equipment brought into the suite and event areas.

Outside Food and Beverage

All food products served in the suites are handled exclusively by Aramark. It is not permissible for guests to bring or remove food to or from the suites. Any food products brought into the suites without prior authorization will be charged to the suite holder at our standard retail price.

Security/Lost and Found

Please be sure to remove all personal property in each suite when leaving the premises. Aramark is not responsible for any misplaced property, articles or equipment left unattended in the suites.

For the lost and found please call:
416-341-1000 extension 5

Suite Administrator

Each suite should designate one person as the official contact or suite administrator. Your suite administrator should be responsible for all order placement and communication with the suite catering department.

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