



TD  
Executive  
Suites



Courtesy of TD Wealth

Welcome to the Big Leagues.

# Table of Contents

## WELCOME

- Welcome 3
- Aramark Executive Chef 4
- Committed to the Environment 5
- Special Dietary Index 6

## PACKAGES

- At The Ballpark 8
- Batter Up 9
- Stadium BBQ 10
- Dinner Selections 11

## À LA CARTE

- Dry Snacks 13
- Stadium Selections 14
- Hot Appetizers 15
- Chilled Platters 16
- Salads 17
- Buns and Wraps 18
- Pizza Nova 19
- Kids Meals 19
- Dessert 20

## BEVERAGES

- Non Alcoholic 22
- Beer + Seltzers 22
- Signature Cocktail 23
- Signature Spirits Packages 24
- Wine 25

## SUITE SERVICES

- Order Information 27
- Beverage Information 27
- Payments & Fees 28
- General Information 29

# Welcome to Rogers Centre

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## HOME OF THE TORONTO BLUE JAYS

2023 will be an exciting year at Rogers Centre as the Blue Jays look to take it to the Next Level. The offseason has seen huge renovations take place that have transformed the outfield area. New bars and fan friendly social spaces will bring fans that much closer to the action.

Rogers Centre and the Toronto Blue Jays hope every fan will experience a unique one-of-a-kind experience when they come to the ballpark.

## ARAMARK WELCOMES YOU!

The Aramark team at Rogers Centre is looking forward to welcoming you and creating a truly memorable experience. From fan friendly ballpark fare to high end premium offerings, we are committed to ensuring our food and beverage offerings will elevate your experience while you cheer on the Blue Jays. Whether you are hosting a corporate event, special occasion,

or just looking to enjoy a Blue Jays game in a luxury suite.

From your initial contact, to placing your order, until your final goodbye after the game has ended, Aramark will do our very best to deliver a home run experience to every fan.

We look forward to seeing you soon!



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# Aramark Culinary Team



## CRAIG MCALISTER | Executive Chef

Chef Craig McAlister has been working exclusively with Sports and Entertainment venues throughout North America for well over a decade and is starting his fifth season with the Blue Jays. Through Convention Centres and NHL, MLB and NFL stadiums Chef Craig has had the opportunity to bring his creative vision and authentic approach to cooking to fans everywhere. Previously as a Culinary Institute of America graduate and professional tenors with the Fairmont and Sea Island in Georgia, Chef Craig has developed a true respect for the industry. His leadership and graciousness for the talented team of cooks and chefs he works with are the cornerstone of our successes. Chef Craig is excited to use his ever-growing knowledge of Toronto neighbourhoods and cultures to bring elevated food experiences throughout the Rogers Centre.



## MATTHEW MUNRO | Executive Sous Chef

Executive Sous Chef Matthew Munro joined Rogers Centre in June 2022. Growing up in Vancouver, B.C., Matthew began working in hotels at a young age. Matthew joined Fairmont Hotels and Resorts, giving him the opportunity to develop his culinary talent across Canada.

Matthew has had the opportunity to work in Canada's most refined kitchens and brings a wealth of knowledge to the team at Rogers Centre. Working with Aramark Sports and Entertainment has been a highlight of his career, mixing his two favourite passions: food and sports.



## MARY ANICIETE | Sous Chef

Sous Chef Mary Aniciete joined Rogers Centre in 2022. Mary is a nurturer by nature who always loves to feed people, and over time she's learned to do it creatively.

Mary brings over 12 years of culinary experience in different kitchen settings from convention centres to hotels. Her contribution in the kitchen as a leader has been recognized multiple times with a strong focus on building a successful team that thrives from the front of the house to the heat of the kitchen.



# Committed to the Environment

## ARAMARK CONTINUES OUR COMMITMENT TO THE ENVIRONMENT AT ROGERS CENTRE.

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 Tossware. 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

## GLUTEN FRIENDLY

Artisan Cheese Display  
 \*Gluten Friendly without Crackers  
 Classic Shrimp Cocktail  
 Fajita Chopped Salad  
 Fresh Fruit and Berries  
 Great Lakes Meat Board  
 \*Gluten Friendly without Crackers  
 Heirloom Baby Potato Skewers  
 Heirloom Crudite and Hummus  
 House Smoked Beef Brisket  
 \*Gluten Friendly without Bun  
 Ontario Mixed Greens  
 Plant Based Buddha Bowl  
 Roasted Chicken Supreme  
 Schneiders Stadium Hot Dogs  
 \*Gluten Friendly without Bun  
 Short Ribs  
 Tortilla Chips & Roasted Tomato Salsa



### 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.

## VEGETARIAN

Artisan Cheese Display  
 Bavarian Soft Pretzel  
 Chocolate Chip Cookies  
 Cracker Jacks  
 Dessert Platter  
 Dinner Rolls  
 Double Chocolate Cake  
 Fajita Chopped Salad  
 Fresh Fruit and Berries  
 Fresh Kettle Chips & Dip  
 Haagen-Dazs Ice Cream Bars  
 Heirloom Crudite and Hummus  
 Mac and Cheese  
 New York Cheesecake  
 Ontario Mixed Greens  
 Pierogi Skillet  
 Plant Based Buddha Bowl  
 Popcorn  
 Simply Cheese Pizza  
 Slow Roasted Jumbo Peanuts  
 Thai Vegetable Spring Rolls  
 Tortilla Chips & Roasted Tomato Salsa  
 Vegetarian Pizza  
 Vegetable Samosas  
 Vegetable Sushi Rolls  
 Warm Brownie Skillet with Milk

## VEGAN

Fresh Fruit and Berries  
 Heirloom Crudite and Hummus  
 Ontario Mixed Greens  
 Plant Based Buddha Bowl  
 Thai Vegetable Spring Rolls  
 Tortilla Chips & Roasted Tomato Salsa  
 Vegan Buffalo "Chicken" Wrap

## CONTAINS NUTS

Cracker Jacks  
 Dessert Platter  
 Haagen-Dazs Ice Cream Bars  
 Slow Roasted Jumbo Peanuts  
 Warm Brownie Skillet with Milk

## HALAL

Rainbow Kale Caesar Salad  
 Roasted Chicken Supreme

## DAIRY FREE

Bavarian Soft Pretzel  
 Chicken Wings  
 Classic Shrimp Cocktail  
 Cracker Jacks  
 Fresh Fruit and Berries  
 Heirloom Baby Potato Skewers  
 Heirloom Crudite and Hummus  
 Ontario Mixed Greens  
 Plant Based Buddha Bowl  
 Popcorn  
 Roasted Chicken Supreme  
 Slow Roasted Jumbo Peanuts  
 Thai Vegetable Spring Rolls  
 Tortilla Chips & Roasted Tomato Salsa  
 Turkey-Turkey Club Wrap  
 Short Ribs  
 Sushi Rolls And Nigiri  
 Vegan Buffalo "Chicken" Wrap  
 Vegetable Sushi Rolls

\* Please note, Rogers Centre is not a nut-free facility, 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.





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# PACKAGES



# At The Ballpark

COMPLETE FOOD PACKAGES FOR ENTERTAINING

ALL PACKAGES  
SERVE 12 GUESTS

**\$538**

## FRESH POPPED POPCORN

Bottomless (280 Cals per serving)  
*Vegetarian, Dairy Free*

## FRESH KETTLE CHIPS & DIPS

All Dressed Kettle Chips, Dill Pickle Dip  
(260 Cals per serving)  
*Vegetarian*

## HEIRLOOM CRUDITES AND HUMMUS

Carrots, Cauliflower, Broccoli,  
Tomatoes, Cucumber, Hummus  
(110 Cals per serving)  
*Vegetarian, Vegan, Gluten Friendly,  
Dairy Free*

## RAINBOW KALE CAESAR SALAD WITH CHICKEN

Parmesan, Garlic Croutons,  
Bacon, Lemon, Creamy Peppercorn  
Caesar Dressing  
(340 Cals per serving)  
*Vegetarian without Chicken,  
Gluten Friendly without Croutons*



## LITTLE ITALY SUBMARINE

Mortadella, Genoa Salami,  
Virginia Ham, Provolone, Lettuce,  
Tomato, Dijonnaise, Ciabatta  
(640 Cals per serving)

## CRISPY CHICKEN TENDERS

Plain (510 Cals per serving)  
Plum Sauce (30 Cals per serving)

## SCHNEIDERS STADIUM HOT DOGS

Sauteed Peppers and Onions,  
Ketchup, Mustard, Relish  
(460 Cals each)  
*Gluten Friendly without Bun*

## ENHANCEMENTS TO YOUR PACKAGE

TO COMPLEMENT YOUR SUITE EXPERIENCE

### PLANT BASED BUDDHA BOWL \$70

Crispy Tofu, Shaved Carrot, Edamame, Red Cabbage,  
Oranges, Bell Peppers, Pickled Ginger, Quinoa and Baby  
Kale, Gojuchang Dressing (490 Cals per serving)  
*Vegan, Gluten Friendly, Dairy Free*

### ARTISAN CHEESE DISPLAY \$85

Triple Cream Brie, Gouda, Maple Cheddar, Goat Cheese,  
Dried Fruits, Grapes, Bread Sticks (330 Cals per serving)  
*Vegetarian, Gluten Friendly without Breadsticks*

### VEGETABLE SUSHI ROLLS \$175

48 pieces  
Selection of Vegetarian Friendly Rolls,  
Tofu Packets and Nigiri (35-70 Cals per piece)  
*Vegetarian*

### FRESH FRUIT & BERRIES \$65

Watermelon, Cantaloupe, Honeydew, Pineapple,  
Grapes, Fresh Berries (60 Cals per serving)  
*Vegetarian, Dairy Free, Gluten Friendly*





# Batter Up

COMPLETE FOOD PACKAGES FOR ENTERTAINING

ALL PACKAGES  
SERVE 12 GUESTS

\$570

## FRESH POPPED POPCORN

Bottomless (280 Cals per serving)  
*Vegetarian, Dairy Free*

## TORTILLA CHIPS & ROASTED TOMATO SALSA

Red and White Tortilla Chips  
Fresh-made Fire Roasted  
Tomato Salsa  
(470 Cals per serving)  
*Vegetarian, Gluten Friendly, Dairy Free*

## HEIRLOOM CRUDITES AND HUMMUS

Carrots, Cauliflower, Broccoli,  
Tomatoes, Cucumber, Hummus  
(110 Cals per serving)  
*Vegetarian, Vegan, Gluten Friendly,  
Dairy Free*

## FAJITA CHOPPED SALAD

Romaine Lettuce, Queso Cotija,  
Black Bean Salsa, Tomato,  
Crispy Tortillas,  
Creamy Poblano Dressing  
(270 Cals per serving)  
*Vegetarian, Gluten Friendly*



## OVEN ROASTED BEEF STRIPLOIN SANDWICH

Cooked Medium, Horseradish Aioli,  
Pickled Onions, Arugula,  
Ciabatta Loaf  
(320 Cals per serving)

## CHICKEN WINGS

Classic Buffalo (840 Cals per serving)  
**OR** Mesquite Dry Rub with Ranch  
(730 Cals per serving)  
*Dairy Free without Ranch Sauce*

## SCHNEIDERS STADIUM HOT DOGS

Sauteed Peppers and Onions,  
Ketchup, Mustard, Relish  
(460 Cals each)  
*Gluten Friendly without Bun*

## ENHANCEMENTS TO YOUR PACKAGE

TO COMPLEMENT YOUR SUITE EXPERIENCE

### ARTISAN CHEESE DISPLAY \$85

Triple Cream Brie, Gouda, Maple Cheddar, Goat Cheese,  
Dried Fruits, Grapes, Bread Sticks (330 Cals per serving)  
*Vegetarian, Gluten Friendly without Breadsticks*

### THAI VEGETARIAN SPRING ROLLS \$80

Sweet Thai Chili (230 Cals per serving)  
*Vegan, Vegetarian, Dairy Free*

### CLASSIC SHRIMP COCKTAIL \$120

Poached Shrimp with Cocktail Sauce & Lemon  
(180 Cals per serving)  
*Gluten Friendly, Dairy Free*

### FRESH FRUIT & BERRIES \$65

Watermelon, Cantaloupe, Honeydew, Pineapple,  
Grapes, Fresh Berries (60 Cals per serving)  
*Vegetarian, Dairy Free, Gluten Friendly*



# Stadium BBQ

COMPLETE FOOD PACKAGES FOR ENTERTAINING

ALL PACKAGES  
SERVE 12 GUESTS

\$688

## FRESH POPPED POPCORN

Bottomless (280 Cals per serving)  
*Vegetarian, Dairy Free*

## FRESH KETTLE CHIPS & DIPS

All Dressed Kettle Chips, Dill Pickle Dip  
(260 Cals per serving)  
*Vegetarian*

## HEIRLOOM BABY POTATO SALAD SKEWERS

Tri Colored Baby Potatoes Marinated in a Thyme Vinaigrette, Hard Boiled Eggs, Bacon Bits, Green Onions, Dijon Mustard Aioli (300 Cals per serving)  
*Vegetarian, Gluten Friendly, Dairy Free*

## MAC AND CHEESE

Creamy Cheddar Cheese Sauce with Gemelli Pasta, Brown Butter, Thyme Breadcrumbs (510 Cals per serving)  
*Vegetarian*



## CHICKEN WINGS

Classic Buffalo (840 Cals per serving) **OR** Mesquite Dry Rub with Ranch (730 Cals per serving)  
*Dairy Free without Ranch Sauce*

## HOUSE SMOKED BEEF BRISKET

BBQ Sauce, Pickled Red Onions, Bread, Butter Pickles, Mini Brioche (410 Cals per serving)  
*Gluten Friendly without the Brioche*

## FORTY CREEK PORK BACK RIBS

Two Cut Ribs Lacquered, BBQ Sauce (300 Cals per serving)

## SCHNEIDERS STADIUM HOT DOGS

Sauteed Peppers and Onions, Ketchup, Mustard, Relish (460 Cals each)  
*Gluten Friendly without Bun*

## ENHANCEMENTS TO YOUR PACKAGE

TO COMPLEMENT YOUR SUITE EXPERIENCE

### RAINBOW KALE CAESAR SALAD WITH CHICKEN \$70

Parmesan, Garlic Croutons, Bacon, and Lemon, Creamy Peppercorn Caesar Dressing (340 Cals per serving)  
*Vegetarian without Chicken, Gluten Friendly without Croutons*

### ARTISAN CHEESE DISPLAY \$85

Triple Cream Brie, Gouda, Maple Cheddar, Goat Cheese, Dried Fruits, Grapes, Bread Sticks (330 Cals per serving)  
*Vegetarian, Gluten Friendly without Breadsticks*

### VEGAN BUFFALO "CHICKEN" WRAP \$100

Vegan Blue Cheese, Celery, Peppers, Carrot, Spinach Tortilla (420 Cals per serving)  
*Vegan*

### FRESH FRUIT & BERRIES \$65

Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, Fresh Berries (60 Cals per serving)  
*Vegetarian, Dairy Free, Gluten Friendly*



# Dinner Selections

EACH PLATTER IS  
DESIGNED TO  
SERVE 8 GUESTS

YOUR DINNER SELECTION IS COMPLIMENTED  
WITH CHOICE OF SALAD AND DESSERT



## CHOICE OF SALAD

### CLASSIC CAESAR SALAD

Romaine, Creamy Peppercorn Caesar Dressing, Croutons, Parmesan  
(180 Cals per serving)

OR

### ONTARIO MIXED GREENS

Local Greens, Cucumbers, Tomato, Carrots, Balsamic Dressing  
(50 Cals per serving)

Vegetarian, Gluten Friendly, Vegan, Dairy Free

## CHOICE OF DESSERT

### NEW YORK CHEESECAKE

(830 Cals per serving)  
Vegetarian

OR

### DOUBLE CHOCOLATE CAKE

(440 Cals per serving)  
Vegetarian

## CHOICE OF ENTRÉE

### SLOW COOKED BEEF SHORT RIBS \$525

Slow Cooked Alberta Beef Braised Short Ribs, Crushed Heirloom Mini Potatoes, Locally Sourced Vegetable Medley, Onion Tangles, served with Hunter Sauce  
(190 Cals per serving)

Gluten Friendly, Dairy Free

OR

### GRILLED ATLANTIC SALMON \$475

Citrus Marinated Atlantic Salmon, Garlic, & Herb Crushed baby Potatoes, Heirloom Seasonal Vegetables, Caviar Cream, Spring Peas  
(220 Cals per serving)

OR

### GARLIC AND HERB ROASTED CHICKEN SUPREME \$425

Beer Brined Chicken Supremes, Crushed Heirloom Baby Creamer Potatoes, Hand Picked Seasonal Vegetables, Truffle Jus.  
(190 Cals per serving)

Gluten Friendly, Dairy Free, Halal

Vegetarian/Vegan options available please consult your Aramark Premium Services Manager for assistance



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À LA CARTE

*Will be  
delivered to suite  
When  
the gates  
open*

# Dry Snacks

EACH PLATTER IS  
DESIGNED TO  
SERVE 8 GUESTS



**FRESH POPPED POPCORN \$45**

Bottomless  
(280 Cals per serving)  
*Vegetarian, Dairy Free*

**FRESH KETTLE CHIPS & DIPS \$60**

All Dressed Kettle Chips  
Dill Pickle Dip  
(260 Cals per serving)  
*Vegetarian*

**TORTILLA CHIPS &  
ROASTED TOMATO SALSA \$60**

Red and White Tortilla Chips  
Fresh-made Fire Roasted Tomato Salsa  
(470 Cals per serving)  
*Vegetarian, Gluten Friendly, Dairy Free*

**BLAZIN CAJUN SNACK MIX \$45**

Mixed Nuts in Hot Cajun Spice  
(260 Cals per serving)

**CRACKER JACKS \$6.89**

Served in an individual bag  
(810 Cals per serving)  
*Vegetarian, Dairy Free, Contains Nuts*

**SLOW ROASTED JUMBO PEANUTS \$6.15**

Served in an individual bag  
(280 Cals per serving)  
*Vegetarian, Dairy Free, Contains Nuts*

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

*All items are subject to a 15% administrative charge and 13% HST. Adults and youth (ages 13 and older) need an average of 2,000 calories a day and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.*

Will be  
delivered to suite  
1 Hour  
after gates  
open

# Stadium Selections

EACH PLATTER IS  
DESIGNED TO  
SERVE 8 GUESTS



**SCHNEIDERS STADIUM HOT DOGS \$70**

Sauteed Peppers and Onions,  
Ketchup, Mustard, Relish  
(460 Cals per serving)  
*Gluten Friendly without Bun*

**GRILLED BEEF BURGERS \$130**

Sauteed Onions, Leaf Lettuce,  
Beefsteak Tomatoes,  
Potato Rolls  
Ketchup, Mustard,  
and Mayonnaise  
(540 Cals per serving)

**CRISPY CHICKEN TENDERS \$120**

Plain  
Plum sauce  
(880 Cals per serving)

**CHICKEN WINGS \$120**

Bone-In Chicken Wings  
Classic Buffalo  
(840 Cals per serving)  
*OR*  
Mesquite Dry Rub  
Ranch Dressing  
(730 Cals per serving)  
*Dairy Free without Ranch Sauce*

**BAVARIAN SOFT PRETZELS \$48**

Soft Baked Pretzels, Kozlik Mustard  
(450 Cals per serving)  
*Vegetarian, Dairy Free*

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*Will be  
delivered to suite  
1 Hour  
after gates  
open*

# Hot Appetizers

EACH PLATTER IS  
DESIGNED TO  
SERVE 8 GUESTS

## MAC AND CHEESE \$70

Creamy Cheddar Cheese Sauce  
with Gemelli Pasta  
Brown Butter & Thyme  
Breadcrumbs  
(510 Cals per serving)  
*Vegetarian*

## MEATBALL SLIDERS \$115

Tomato Braised Beef & Pork  
Meatballs, Slider Bun  
(580 Cals per serving)

## CHILI CHEESE DOG SKILLET \$75

Pastry Dough wrapped Hot Dogs  
filled with Beef & Bean Chili  
Topped with Cheddar Cheese,  
Sour Cream on the Side  
(440 Cals per serving)

## PIEROGI SKILLET \$50

Brown Butter Sauteed  
Potato & Cheese Pierogis  
Caramelized Onions &  
Chive Sour Cream  
(290 Cals per serving)  
*Vegetarian*

## HOUSE SMOKED BEEF BRISKET \$128

BBQ Sauce, Pickled Red Onions,  
Bread & Butter Pickles,  
Mini Brioche  
(410 Cals per serving)  
*Gluten Friendly without the Brioche*

## VEGETABLE SAMOSAS \$70

Mini Two Bite Vegetarian Samosas,  
Mango Chutney, Cilantro  
(90 Cals per serving)  
*Vegetarian*



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

*All items are subject to a 15% administrative charge and 13% HST. Adults and youth (ages 13 and older) need an average of 2,000 calories a day and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.*

*Will be  
delivered to suite*  
**30 Minutes  
after gates  
open**

# Chilled Platters

EACH PLATTER IS  
DESIGNED TO  
SERVE 8 GUESTS

## CLASSIC SHRIMP COCKTAIL \$120

Poached Shrimp with Cocktail Sauce & Lemon  
(180 Cals per serving)  
*Gluten Friendly, Dairy Free*

## HEIRLOOM CRUDITES AND HUMMUS \$65

Carrots, Cauliflower, Broccoli, Tomatoes,  
Cucumber, Hummus  
(110 Cals per serving)  
*Vegetarian, Vegan, Gluten Friendly, Dairy Free*

## ARTISAN CHEESE DISPLAY \$85

Triple Cream Brie, Gouda, Maple Cheddar,  
Goat Cheese, Dried Fruits, Grapes, Bread Sticks  
(330 Cals per serving)  
*Vegetarian, Gluten Friendly without Breadsticks*

## GREAT LAKES MEAT BOARD \$95

Shaved Montreal Smoked Meat, Smoked Duck Breast,  
Oven Roasted Striploin, Niagara Salami  
Triple Crunch Mustard, Cornichons,  
Tear Drop Peppers, Lavash  
(200 Cals per serving)  
*Gluten Friendly without Breadsticks*

## SUSHI ROLLS AND NIGIRI \$195

48 pieces  
Tuna, California Roll, Rainbow Rolls  
and Assorted Nigiri  
(35-70 Cals per piece)  
*Dairy Free*

## VEGETABLE SUSHI ROLLS \$175

48 pieces  
Selection of Vegetarian Friendly Rolls,  
Tofu Packets and Nigiri  
(35-70 Cals per piece)  
*Vegetarian, Dairy Free*

## THAI VEGETARIAN SPRING ROLLS \$80

Sweet Thai Chili  
(230 Cals per serving)  
*Vegan, Vegetarian, Dairy Free*



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

*All items are subject to a 15% administrative charge and 13% HST. Adults and youth (ages 13 and older) need an average of 2,000 calories a day and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.*



*Will be delivered to suite*  
**30 Minutes**  
 after gates open

# Salads

EACH PLATTER IS  
 DESIGNED TO  
 SERVE 8 GUESTS



**PLANT BASED BUDDHA BOWL \$70**  
 Crispy Tofu, Shaved Carrot, Edamame, Red Cabbage, Oranges, Bell Peppers, Pickled Ginger, Quinoa and Baby Kale, Gojuchang Dressing  
 (490 Cals per serving)  
*Vegan, Gluten Friendly, Dairy Free*

**HEIRLOOM BABY POTATO SALAD SKEWERS \$65**  
 Tri Colored Baby Potatoes Marinated in a Thyme Vinaigrette, Hard Boiled Eggs, Bacon Bits, Green Onions, Dijon Mustard Aioli  
 (300 Cals per serving)  
*Gluten Friendly, Dairy Free*

**RAINBOW KALE CAESAR SALAD WITH CHICKEN \$70**  
 Parmesan, Garlic Croutons, and Lemon Creamy Peppercorn Caesar Dressing  
 Bacon on the Side  
 (340 Cals per serving)  
*Vegetarian without Chicken, Chicken is Halal, Gluten Friendly without Croutons*

**FAJITA CHOPPED SALAD \$65**  
 Romaine Lettuce, Queso Cotija, Black Bean Salsa, Tomato, Crispy Tortillas, Creamy Poblano Dressing  
 (270 Cals per serving)  
*Vegetarian, Gluten Free*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
 All items are subject to a 15% administrative charge and 13% HST. Adults and youth (ages 13 and older) need an average of 2,000 calories a day and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.*

Will be  
delivered to suite  
1 Hour  
after gates  
open

# Buns and Wraps

EACH PLATTER IS  
DESIGNED TO  
SERVE 8 GUESTS

## **TURKEY-TURKEY CLUB WRAP \$125**

Shaved Turkey, Turkey Bacon, Lettuce, Tomato, Cheddar, Herb Aioli  
(420 Cals per serving)  
*Dairy Free*

## **VEGAN BUFFALO "CHICKEN" WRAP \$100**

Vegan Blue Cheese, Celery, Peppers, Carrot Spinach Tortilla  
(420 Cals per serving)  
*Vegan*

## **LITTLE ITALY SUBMARINE \$125**

Mortadella, Genoa Salami, Virginia Ham, Provolone, Lettuce, Tomato, Dijonnaise Ciabatta  
(640 Cals per serving)

## **OVEN ROASTED BEEF STRIPLOIN SANDWICH \$145**

Cooked Medium, Horseradish Aioli, Pickled Onions, Arugula Ciabatta Loaf  
(320 Cals per serving)



Will be delivered to suite  
Between the 1st & 3rd  
inning

# Pizza & Kids Meal

## PIZZA NOVA®



### PEPPERONI \$45

Pepperoni, Mozzarella  
(250 Cals per slice)

### DELUXE \$45

Pepperoni, Green Peppers, Mushrooms, Mozzarella  
(270 Cals per slice)

### MEAT SUPREME \$50

Pepperoni, Real Bacon, Italian Sausage, Ground Beef, Mozzarella  
(310 Cals per slice)

### VEGETARIAN \$45

Mushrooms, Green Peppers, Spanish Onions, Mozzarella  
(240 Cals per slice)

### SIMPLY CHEESE \$43

(230 Cals per slice)

### GLUTEN & DAILY FREE

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

### GLUTEN FREE 8 SLICE \$45

Medium Only (190 Cals per slice)

### DAIRY FREE 8 SLICE \$45

Medium Only (220 Cals per slice)



## KIDS MEALS

### HOT DOGS OR CRISPY CHICKEN TENDERS \$17

Hot Dog (210 Cals) OR Chicken Tenders (230 Cals per serving),  
Kettle Chips, Juice Box (90 Cals), Fresh Fruit (160 Cals)

*Will be delivered to suite starting in 4th inning*

# Desserts

EACH PLATTER IS DESIGNED TO SERVE 8 GUESTS



**DESSERT PLATTER \$150**

Mini Chocolate Tart, Mini Lemon Tart, Cannoli, Macarons (480 Cals per serving)  
*Vegetarian, Contain Nuts*

**CHOCOLATE CHUNK COOKIES \$65**

Served with a glass of Ontario Milk (500 Cals per serving)  
*Vegetarian*

**WARM BROWNIE SKILLET \$65**

Fresh Baked Brownie Topped with Marshmallow, Candied Almonds, and Chocolate Ganache served with a glass of Ontario Milk (730 Cals per serving)  
*Vegetarian, Contain Nuts*

**FRESH FRUIT & BERRIES \$65**

Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, Fresh Berries (60 Cals per serving)  
*Vegetarian, Dairy Free, Gluten Friendly*

**HAAGEN-DAZS ICE CREAM BARS \$7.15**

(270 Cals per bar)  
*Vegetarian*

**SIGNATURE GELATO + DESSERT CART**

**ENTICE YOUR GUESTS WITH EXQUISITE OFFERINGS FROM OUR SIGNATURE GELATO & DESSERT CART.**

- Assorted Gelato & Specialty Desserts
- Assorted Candy Helmets
- Cotton Candy
- Specialty Liqueurs

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All items are subject to a 15% administrative charge and 13% HST. Adults and youth (ages 13 and older) need an average of 2,000 calories a day and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.*



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BEVERAGES

# Non-Alcoholic & Beer

★ THESE PRODUCTS ARE PRE-STOCKED IN YOUR SUITE.

All other products are available upon request.

## NON-ALCOHOLIC

### SOFT DRINKS \$3.75

|                        |          |
|------------------------|----------|
| ★Coca-Cola®            | 140 Cals |
| ★Diet Coke®            | 0 Cals   |
| ★Coca-Cola Zero®       | 0 Cals   |
| ★Sprite®               | 110 Cals |
| ★Canada Dry Ginger Ale | 92 Cals  |
| Fanta Orange           | 112 Cals |
| Barq's Root Beer®      | 100 Cals |
| Nestea® Lemon          | 80 Cals  |
| Club Soda              | 0 Cals   |
| Tonic Water            | 124 Cals |

### RED BULL \$6.99

|                   |          |
|-------------------|----------|
| Red Bull Original | 110 Cals |
|-------------------|----------|

### BOTTLED WATER & JUICE

|                                  |          |        |
|----------------------------------|----------|--------|
| ★Dasani® Water 591ml             | 0 Cals   | \$5.65 |
| ★Sparkling Water                 | 0 Cals   | \$6.25 |
| AHA Raspberry 500ml              | 0 Cals   | \$6.49 |
| Minute Maid® Orange Orange Juice | 100 Cals | \$6.49 |
| Minute Maid® Apple Juice         | 150 Cals | \$6.49 |



## BEER

### DOMESTIC 473ml \$11.89

|            |          |
|------------|----------|
| ★Budweiser | 200 Cals |
| ★Bud Light | 140 Cals |

### PREMIUM 473ml \$12.95

|                           |          |
|---------------------------|----------|
| ★Mill St. Organic         | 160 Cals |
| Mill St. Blue Wave        | 190 Cals |
| Mill St. Organic Hazy IPA | 160 Cals |
| Michelob Ultra            | 130 Cals |

### IMPORT 473ml \$13.35

|                |          |
|----------------|----------|
| ★Stella Artois | 200 Cals |
| ★Corona        | 200 Cals |
| Modelo         | 150 Cals |

### NON-ALCOHOLIC 355ml \$5.45

|                |        |
|----------------|--------|
| Corona Sunbrew | 0 Cals |
|----------------|--------|

### CIDER & COOLERS

|                             |       |          |         |
|-----------------------------|-------|----------|---------|
| Brickworks Cider Batch 1904 | 473ml | 180 Cals | \$12.89 |
| Nutrl Lemon                 | 473ml | 100 Cals | \$12.79 |
| Nutrl Grape                 | 473ml | 100 Cals | \$12.79 |
| Palm Bay Paradise Twist     | 473ml | 220 Cals | \$12.79 |
| Mike's Hard Iced Tea        | 473ml | 180 Cals | \$12.79 |
| Cutwater Tequila            |       |          |         |
| Margarita (ABV 12.5%)       | 355ml | 360 Cals | \$12.79 |
| Paloma (ABV 7%)             | 355ml | 220 Cals | \$12.79 |
| Bacardi Pina Colada         | 355ml | 240 Cals | \$10.85 |
| Bacardi Mojito              | 355ml | 200 Cals | \$10.85 |

| STANDARD ALCOHOLIC BEVERAGES | PER STANDARD SERVING SIZE | / | APPROXIMATE AVERAGE CALORIES |
|------------------------------|---------------------------|---|------------------------------|
| White Wine (12% ABV)         | 1 glass (142ml / 5oz)     | / | 120                          |
| Red Wine (12% ABV)           | 1 glass (142ml / 5oz)     | / | 130                          |
| Spirits 40%                  | 1 shot (45ml / 1.5oz)     | / | 100                          |

*Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of those beverages. Standard serving sizes are based on one drink as outlines in Canada's low-risk Alcohol Drinking Guidelines.*

For information on beverage consumption and billing, please refer to page 28.

All items are subject to a 15% administrative charge and 13% HST. Adults and youth (ages 13 and older) need an average of 2,000 calories a day and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.



# Signature Spirits

PRODUCTS CAN BE PURCHASED FOR YOUR SUITE BY THE BOTTLE



## SPIRIT

### RUM 750ml

- Bacardi Superior  \$135
- Bacardi Spiced \$135
- Bacardi 8 Year \$135

### VODKA 750ml

- Absolut \$135
- Grey Goose \$172

### TEQUILA 750ml

- Cazadores Reposado \$150
- Altos Plata \$172

### WHISKEY 750ml

- J.P. Wiser's \$135
- J.P. Wiser's 15 Year \$172

### SCOTCH 750ml

- Dewar's White Label \$135
- Dewar's 12 Year \$172

### GIN 750ml

- Beefeater \$135
- Bombay Sapphire \$164

## CONSUMPTION SPIRIT BAR

Available on Request  
INCLUDES MIX AND GARNISH



### HOUSE 1oz \$12.65

- Bacardi Superior Rum
- Absolut
- J.P. Wiser's
- Beefeaters
- Dewar's White Label

### PREMIUM 1oz \$17.60

- Bacardi 10 Year Gran Reserva
- Grey Goose
- J.P. Wiser's 15 Year
- Bombay Sapphire
- Dewar's 12 Year

| STANDARD ALCOHOLIC BEVERAGES | PER STANDARD SERVING SIZE | / | APPROXIMATE AVERAGE CALORIES |
|------------------------------|---------------------------|---|------------------------------|
| White Wine (12% ABV)         | 1 glass (142ml / 5oz)     | / | 120                          |
| Red Wine (12% ABV)           | 1 glass (142ml / 5oz)     | / | 130                          |
| Spirits 40%                  | 1 shot (45ml / 1.5oz)     | / | 100                          |

*Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of those beverages. Standard serving sizes are based on one drink as outlines in Canada's low-risk Alcohol Drinking Guidelines.*

# Signature Cocktail Packages

ENHANCE YOUR SUITE EXPERIENCE WITH ONE OF OUR SIGNATURE COCKTAIL PACKAGES.

## THE KEG CAESAR \$285

750ml Polar Ice Vodka

Keg Caesar Mix,  
Tabasco & Worcestershire,  
Celery Sticks,  
Spicy Pickled Beans,  
Lime Wedges,  
Rimming Salt

Upgrade to  
Grey Goose \$40

12 Souvenir Blue Jays  
embossed reusable  
mason jars



## CLASSIC MARGARITA \$265

750ml Cazadores

Reposado Tequila,  
Cointreau, Lime Juice, Soda,  
Simple Syrup

Upgrade to Altos Plata \$40

12 Enviro-Chic reusable  
Tossware glasses



## APEROL SPRITZ \$205

Mionetto Prosecco,  
Aperol, Soda Water,  
Orange Wheel Garnish

12 Enviro-Chic reusable  
Tossware glasses



## ROSE SANGRIA \$205

Grow Wild Rose,  
Apricot Liqueur,  
Cointreau,  
Fresh Strawberries,  
Frozen Peaches

12 Enviro-Chic reusable  
Tossware glasses



| STANDARD ALCOHOLIC BEVERAGES | PER STANDARD SERVING SIZE | / | APPROXIMATE AVERAGE CALORIES |
|------------------------------|---------------------------|---|------------------------------|
| White Wine (12% ABV)         | 1 glass (142ml / 5oz)     | / | 120                          |
| Red Wine (12% ABV)           | 1 glass (142ml / 5oz)     | / | 130                          |
| Spirits 40%                  | 1 shot (45ml / 1.5oz)     | / | 10                           |

*Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of those beverages. Standard serving sizes are based on one drink as outlines in Canada's low-risk Alcohol Drinking Guidelines.*





# Wine



WINES FROM THE MARK ANTHONY COLLECTION

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

## RED

- Wolf Blass Yellow Label **Cabernet Sauvignon**, Australia \$72
- Beringer Main & Vine **Cabernet Sauvignon**, California \$62
- Lindeman's Bin 40 **Merlot**, Australia \$62
- Wolf Blass Yellow Label **Shiraz**, Australia \$72
- 19 Crimes **Shiraz Durif**, California \$82
- Sterling VC **Cabernet Sauvignon**, California \$72
- Diabolica **Red**, BC, Canada \$66
- 7 Deadly **Zin**, California \$102
- Rodney Strong Sonoma County **Cabernet Sauvignon**, California \$98
- Rodney Strong Russian River **Pinot Noir**, California \$98
- Ornellaia Le Volte, **Red Blend**, Italy \$98
- Santa Julia Reserve **Malbec**, Argentina \$70

## ROSE

- 19 Crimes Snoop Cali **Rosé** \$72
- Grow Wild **Rosé** \$62

## WHITE

- Wolf Blass Yellow Label **Sauvignon Blanc**, Australia \$72
- Beringer Main & Vine **Pinot Grigio**, California \$62
- Lindeman's Bin 95 **Sauvignon Blanc**, Australia \$62
- Cavaliere D'Oro **Pinot Grigio**, Italy \$64
- Sterling VC **Chardonnay**, California \$72
- Matua **Sauvignon Blanc**, VQA, BC, Canada \$78
- Chloe **Chardonnay**, California \$92
- Rodney Strong Charlotte's Home **Sauvignon Blanc**, California \$86
- Beringer Regional Estates Napa Valley **Chardonnay**, California \$98
- Latour **Chardonnay** Bourgagne, France \$96
- Graffigna **Pinot Grigio**, Argentina \$66
- Mission Hill Reserve **Chardonnay**, BC, Canada \$98

## SPARKLING

- Mionetto Treviso **Prosecco Brut**, Italy \$70
- Yellowglen Pink **Sparkling**, Australia \$62



| STANDARD ALCOHOLIC BEVERAGES | PER STANDARD SERVING SIZE | / | APPROXIMATE AVERAGE CALORIES |
|------------------------------|---------------------------|---|------------------------------|
| White Wine (12% ABV)         | 1 glass (142 mL/5oz)      | / | 120                          |
| Red Wine (12% ABV)           | 1 glass (142 mL/5oz)      | / | 130                          |
| Spirits 40%                  | 1 shot (45ml / 1.5oz)     | / | 100                          |

Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of those beverages. Standard serving sizes are based on one drink as outlines in Canada's low-risk Alcohol Drinking Guidelines.



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S U I T E   S E R V I C E S

# Suite Services

## ORDER INFORMATION

### 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. Orders are due by 10am 72 business hours prior to the event date, see 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

The event day menu is available to guests for pre-ordering once the 72 business hour advanced ordering has ended. This limited event day menu is included in your suite. During an event, event day 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. Orders are placed automatically according to the schedule discussed unless otherwise stated, a credit card must be provided to keep on file for any no shows or cancellation fees that are applicable as per the cancellation policy. 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

### ROGERS CENTRE

416.341.2307

416.341.2698

[aramarkrogerscentre@aramark.ca](mailto:aramarkrogerscentre@aramark.ca)

### PREMIUM SERVICES MANAGERS

**Mario Lombardo**

[lombardo-mario@aramark.com](mailto:lombardo-mario@aramark.com)

**Danielle Fortin**

[fortin-danielle@aramark.com](mailto:fortin-danielle@aramark.com)

## 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 method is required for all events.

### PAYMENT METHODS

#### Cashless Environment

A credit card will be required 72 hours prior to the event and a signature will be required at the end of the event. 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. 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. If an event has been closed and method of payment needs to be changed from the method already processed against there will be a 6% transaction fee applied. If payment has not been settled within 20 days of the event conclusion the owing balance is subject to an additional 10% penalty fee.

#### 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

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 bills labour charges.

## CONTACT INFORMATION

### ROGERS CENTRE

416.341.2307

416.341.2698

[aramarkrogerscentre@aramark.ca](mailto:aramarkrogerscentre@aramark.ca)

### PREMIUM SERVICES MANAGERS

**Mario Lombardo**

[lombardo-mario@aramark.com](mailto:lombardo-mario@aramark.com)

**Danielle Fortin**

[fortin-danielle@aramark.com](mailto:fortin-danielle@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%.

## GENERAL INFORMATION

### 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.

## CONTACT INFORMATION

### ROGERS CENTRE

416.341.2307  
 416.341.2698  
 aramarkrogerscentre@aramark.ca

### PREMIUM SERVICES MANAGERS

**Mario Lombardo**  
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**Danielle Fortin**  
 fortin-danielle@aramark.com