



TD
Executive
Suites

Courtesy of TD Wealth

SUITE MENU

TORONTO BLUE JAYS
2025





TD Executive Suites

Courtesy of TD Wealth

PACKAGES

Serves 8 -12 guests



PLAY BALL

\$750

Serves 8 -12 guests. Price not inclusive of Administrative Charge or HST.

PRE-GAME

BUTTERED POPCORN

Bottomless

KETTLE CHIPS & DIP

Spiced Kettle Chips | Caramelized Onion Dip

HERITAGE GREENS SALAD

Heirloom Tomatoes | Cucumber | Heirloom Carrots | Watermelon Radish | Shallot Vinaigrette

HEIRLOOM CRUDITÉ

Hummus | Local Vegetables | Assorted Breads

UPON GUEST ARRIVAL

DOUBLE-SMOKE TURKEY CIABATTA

Comté Cheese | Pickled Bell Peppers | Herb Aioli | Ciabatta

SOFT PRETZEL BITES

Queso | Crunchy Maple Mustard

SCHNEIDERS BALLPARK HOT DOGS

100% Beef | Traditional Toppings | Soft Hot Dog Buns

CHICKEN TENDERS

Plum Sauce

TOP OF THE FOURTH

CHOCOLATE CHIP COOKIES

Served Warm

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



Vegan



Vegetarian



Gluten-Free



Dairy Free



Halal



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7TH INNING STRETCH

\$850

Serves 8 -12 guests. Price not inclusive of Administrative Charge or HST.

PRE-GAME

BUTTERED POPCORN

Bottomless

CLASSIC CHICKEN CAESAR SALAD

Romaine | Shaved Parmigiano | Croutons | Lemon | Roasted Garlic Caesar Dressing

KETTLE CHIPS & DIP

Spiced Kettle Chips | Caramelized Onion Dip

HEIRLOOM CRUDITÉ

Hummus | Local Vegetables | Assorted Breads

UPON GUEST ARRIVAL

POTATO & CHEDDAR PIEROGIES

Caramelized Onions | Scallion | Sour Cream

CHICKEN WINGS

Choice of Buffalo or BBQ Sauce | Ranch Dip

SCHNEIDERS BALLPARK HOT DOGS

100% Beef | Traditional Toppings | Soft Hot Dog Buns

CHEESEBURGER SLIDERS

Special Sauce | Pickle | Soft Rolls

RIG 'N' CHEESE

Cheese Fondu | Rigatoni | Buttered Breadcrumbs

TOP OF THE FOURTH

CHOCOLATE MOUSSE CAKE

Pistachio | Raspberry

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Vegan



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THE BIG LEAGUES

\$1100

Serves 8 -12 guests. Price not inclusive of Administrative Charge or HST.

PRE-GAME

BUTTERED POPCORN

Bottomless

KETTLE CHIPS & DIP

Spiced Kettle Chips | Caramelized Onion Dip

CLASSIC CHICKEN CAESAR SALAD

Romaine | Shaved Parmigiano | Croutons | Lemon | Roasted Garlic Caesar Dressing

HEIRLOOM CRUDITÉ

Hummus | Local Vegetables | Assorted Breads

CHARCUTERIE PLATTER

Double Cream Brie | Creamery Smoked Cheddar | Herbed Goat Cheese | Calabrese | Prosciutto | Salami | Dried Fruit Mixed Nuts | Grapes | Stone Fruit Jam | Dijon Mustard | Assorted Breads | Crackers

UPON GUEST ARRIVAL

SHRIMP PLATTER

Cocktail Sauce | Old Bay Aioli | Lemon

BEEF SHORT RIB PASTRAMI SANDWICH

Emmental Cheese | Ballpark Mustard | Rye

SCHNEIDERS BALLPARK HOT DOGS

100% Beef | Traditional Toppings | Soft Hot Dog Buns

GRILLED YAKITORI CHICKEN SKEWERS

Charred Leek-Shitake Mushroom Rice | Soya Glaze

PORK BACK RIBS

Apple BBQ Sauce | Cabbage Slaw | Cornbread

CHOCOLATE MOUSSE CAKE

Pistachio | Raspberry

SEASONAL FRUIT & BERRIES

Chili Lime Spice

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À LA CARTE

Serves 8 -12 guests



SNACKS & SALADS

Serves 8 -12. Price not inclusive of Administrative Charge or HST.

JUMBO PEANUTS | \$40

Roasted

BUTTERED POPCORN | \$50

Bottomless

CRACKER JACK | \$50

Classic Caramel Coated Popcorn & Peanuts

KETTLE CHIPS & DIP | \$65

Spiced Kettle Chips | Caramelized Onion Dip

TORTILLA CHIPS & DIPS | \$65

Salsa Fresca | House Guacamole

HERITAGE GREENS SALAD | \$85

Heirloom Tomatoes | Cucumber | Heirloom Carrots | Watermelon Radish |
Shallot Vinaigrette

CLASSIC CHICKEN CAESAR SALAD | \$95

Romaine | Shaved Parmigiano | Croutons | Lemon | Roasted Garlic Caesar Dressing

BUFFALO MOZZARELLA CAPRESE | \$95

Heirloom Tomatoes | Basil | Balsamic Pearls | Crostini

ANCIENT GRAIN BOWL | \$115

Puffed Rice | Wild Rice | Millet | Farro | Quinoa | Kale | Vegan Feta |
Candied Pecans | Pomegranate Seeds | Strawberry-Peppercorn Dressing

SHRIMP VERMICELLI SALAD | \$130

Bean Sprouts | Peppers | Onions | Carrots | Mint | Lime-Tamarind Dressing

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STARTERS

Serves 8 -12. Price not inclusive of Administrative Charge or HST.

CHEF'S COLD KITCHEN

HEIRLOOM CRUDITÉ | \$70



Hummus | Local Vegetables | Assorted Breads

WHIPPED GOAT CHEESE & BALSAMIC FIGS | \$115



Balsamic Figs | Lemon Thyme Honey Gastrique | Candied Pecans | Crispy Baguette

DRIED BEEF "JERKY" | \$125



Short Rib | Lime Leaf | Coconut Flake | Nam Jim Sauce

SHRIMP PLATTER | \$135



Cocktail Sauce | Old Bay Aioli | Lemon

CHARCUTERIE PLATTER | \$165

Double Cream Brie | Creamery Smoked Cheddar | Herbed Goat Cheese | Calabrese | Prosciutto | Salami | Dried Fruit | Mixed Nuts | Grapes | Stone Fruit Jam | Dijon Mustard | Assorted Breads & Crackers

TUNA "POKE" NACHOS | \$175

Wonton Chips | Soy Marinated Tuna | Scallions | Sriracha Aioli | Togarashi

SUSHI & NIGIRI | \$225

Assorted Traditional Maki Sushi | Sliced Premium Fish Nigiri Sushi | Soy Sauce | Wasabi | Pickled Ginger

SEAFOOD TOWER | \$415



Citrus Poached Shrimp | Crab Claws | Lobster Tails | Cocktail Sauce |

Old Bay Aioli | Tabasco | Lemon

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STARTERS

Serves 8 -12. Price not inclusive of Administrative Charge or HST.

CHEF'S HOT KITCHEN

POTATO & CHEDDAR PIEROGIES | \$75

Caramelized Onions | Scallion | Sour Cream

JAMAICAN BEEF PATTIES | \$80

Jerk BBQ Sauce

VEGETABLE TARTINE | \$95

Seasonal Vegetables | Sundried Tomato Pesto | Balsamic | Vegan Feta | Puff Pastry

BRAISED PORK BELLY BAO | \$105

Hoisin Aioli | Pickled Cucumber | Carrot | Scallions | Bao Bun

GRILLED YAKITORI CHICKEN SKEWERS | \$110

Charred Leek-Shitake Mushroom Rice | Soya Glaze

BRAISED SHORT RIB TACOS | \$165

Pineapple Pico De Gallo | Ancho Chili | Coriander | Pickled Red Onion | Crema | Soft Tortilla

TOMAHAWK STEAK (32OZ) | \$775

Confit Fingerlings | Pomme Purée | Heirloom Carrots | Cipollini Onions | Onion Rings | Roasted Tomato Chimichurri

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HANDHELDS

Serves 8 -12. Price not inclusive of Administrative Charge or HST.

CHILLED

MEDITERRANEAN WRAP | \$65



Spinach | Hummus | Chickpea Salad | Roasted Bell Pepper | Basil | Gluten-Free Tortilla

VEGAN BUFFALO "CHICKEN" WRAP | \$110



Vegan Tenders | Franks Red Hot | Celery | Vegan Blue Cheese | Spinach Tortilla

MAINE LOBSTER ROLLS | \$145

Old Bay Aioli | Lemon | Soft Rolls

DOUBLE-SMOKED TURKEY CIABATTA | \$160

Comté Cheese | Pickled Bell Peppers | Herb Aioli | Ciabatta

HOT

GRILLED VEGETABLE TOASTIE | \$120



Zucchini | Eggplant | Bell Peppers | Red Onion | Sundried Tomato Pesto |
Balsamic Glaze | Focaccia

CHEESEBURGER SLIDERS | \$125

Special Sauce | Pickle | Soft Rolls

BEEF SHORT RIB PASTRAMI SANDWICH | \$135

Emmental Cheese | Ballpark Mustard | Rye

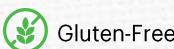
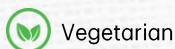
TOGARASHI SHRIMP PO BOY | \$165

Sriracha Aioli | Iceberg | Soft Rolls

COLLEGE ST. PANINI | \$195

Mortadella | Salami | Honey Ham | Provolone | Honey Dijon Pesto

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BALLPARK CLASSICS

Price not inclusive of Administrative Charge or HST.

FAN FAVOURITES

SOFT PRETZEL BITES | \$75

Queso | Crunch Maple Mustard

SCHNEIDERS BALLPARK HOT DOGS | \$90

100% Beef | Traditional Toppings |
Soft Hot Dog Buns

JALAPENO POPPERS | \$95

Lime Cilantro Crema

RIG 'N' CHEESE | \$110

Cheese Fondu | Rigatoni |
Buttered Breadcrumbs

CHICKEN TENDERS | \$130

Plum Sauce

CHICKEN WINGS | \$140

Choice of Buffalo or BBQ Sauce | Ranch Dip

PORK BACK RIBS | \$205

Apple BBQ Sauce |
Cabbage Slaw | Cornbread

PIZZA NOVA®

All pizzas are 12 slices.

CHEESE | \$50

Tomato Sauce | Mozzarella

PEPPERONI | \$55

Pepperoni | Mozzarella | Tomato Sauce

VEGETARIAN | \$55

Mushroom | Green Pepper |
Spanish Onion | Mozzarella

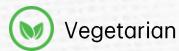
MEAT SUPREME | \$55

Pepperoni | Real Bacon | Italian Sausage |
Ground Beef | Mozzarella

DELUXE | \$60

Pepperoni | Green Pepper |
Mushroom | Mozzarella

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DESSERTS

Serves 8 -12. Price not inclusive of Administrative Charge or HST.

CHOCOLATE BARK | \$60



White Chocolate Ganache | Almonds | Chocolate Truffles | Dried Raspberry

CHOCOLATE CHIP COOKIES | \$70



Served Warm

CAKE POPS | \$70



Confetti

CINNAMON BUN SKILLET | \$85



Cracker Jack Praline

CHOCOLATE MOUSSE CAKE | \$95



Pistachio, Raspberry

SEASONAL FRUIT & BERRIES | \$105



Chili Lime Spice

SIGNATURE GELATO & DESSERT CART

Dessert Cart features a selection of locally owned DOLCE gelato, cake, candy, and sweets.

Advanced pre-order is required, as event day orders cannot be guaranteed. Charged on consumption.

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TD Executive Suites

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BEVERAGES



BEVERAGES

Serves up to 16 cocktails. Price not inclusive of Administrative Charge or HST.

BEVERAGE PACKAGES

CRAFT BEER | \$175

Includes 12 cans (473ml) of Local Craft Beer

MIMOSA | \$195

2 Bottles of Folanari Prosecco | Orange Juice | Grapefruit Juice | Selection of Fresh Fruit Garnishes

MOTT'S CLAMATO CAESAR | \$300

Bottle of Stoli Vodka | Motts Clamato Caesar Mix | Tabasco | Worcestershire Sauce | Classic | Island Heat | Nashville Hot | Romano

MARGARITA | \$300

Bottle of 1800 Blanco Tequila | Dillons Orange Liqueur | Strawberry-Yuzu | Blood Orange-Coconut | Grapefruit

SIGNATURE COCKTAILS

Presented in a 1-gallon keg.

"OK BLUE JAYS" RUM PUNCH | \$300

Bacardi Superior Rum | Fresh Lemon Juice | Elderflower Syrup | Blue Spirulina

"LONG FLY BALL" STRAWBERRY GINGER LEMONADE | \$300

Stoli Vodka | House-Made Lemonade | Ginger & Strawberry Syrup



Vegan



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BEVERAGES

BEER

473 ml

BUDWEISER | \$13.50

***BUD LIGHT** | \$13.50

***CORONA** | \$14.75

***MICHELOB ULTRA** | \$14.75

***MILL ST ORGANIC** | \$14.75

MILL ST IPA | \$14.75

***STELLA ARTOIS** | \$14.75

READY TO DRINK

473 ml

BRICKWORKS CIDER BATCH 1904 | \$15.50

***NÜTRL** | \$15.50

MIKE'S HARDER LEMONADE | \$15.50

MIKE'S HARD ICED TEA | \$15.50

CUTWATER 355 ml | \$15.50

CONSUMPTION BAR

Available upon request. Includes Mixers & Garnishes. Priced per ounce (1 oz.).

GREY GOOSE | \$15.25

HENDRICK'S | \$15.25

BACARDI 8-YEAR-OLD | \$15.25

1800 BLANCO TEQUILA | \$15.25

GOODERHAM AND WORTS CANADIAN WHISKY | \$15.25

*These products are pre-stocked in your suite and charged upon consumption. Price not inclusive of Administrative Charge or HST.

BEVERAGES

SPIRITS

Priced by the bottle (750ml)

STOLI | \$155

GREY GOOSE | \$235

BOMBAY SAPPHIRE | \$165

HENDRICK'S | \$235

BACARDI SPICED | \$155

BACARDI SUPERIOR | \$155

BACARDI 8 YEAR | \$185

1800 BLANCO | \$210

CASAMIGOS BLANCO | \$295

JP WISER'S | \$155

GOODERHAM AND WORTS CANADIAN WHISKY | \$235

MAKER'S MARK | \$255

GLENLIVET 12 YEAR | \$315

NON-ALCOHOLIC

SOFT DRINKS | \$5.25

*Canada Dry Ginger Ale | Dr. Pepper | Crush Orange | *Coca-Cola | *Diet Coke | Coca-Cola Zero |
*Sprite | Fuze Iced Tea

MINUTE MAID | \$6.75

Orange Juice | Apple Juice

***CLEARLY CANADIAN SPARKLING WATER** | \$7.25

CORONA CERO NON-ALCOHOLIC 355ml | \$7.75

ATYPIQUE NON-ALCOHOLIC COCKTAIL 355ml | \$7.25

Mojito | Sangria

RED BULL | \$7.50

Original | Sugar Free

***SMARTWATER** 591ml | \$8.25

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WINE

Priced by the bottle (750 ml).

RED

LEYDA RESERVE PINOT NOIR | \$68

Chile

FRESCOBALDI CHIANTI CLASSICO SANGIOVESE | \$68

Italy

PAGO AYLÉS, UNEXPECTED GARNACHA | \$72

Spain

THIRTY BENCH RED BLEND | \$72

Canada

BREAD & BUTTER CABERNET SAUVIGNON | \$74

USA

VINA OLABARRI TEMPRANILLO | \$82

Spain

ERATH PINOT NOIR | \$88

USA

FONTANAFREDDA BAROLO | \$102

Italy

WADE CELLARS CABERNET SAUVIGNON | \$120

USA

FRESCOBALDI BRUNELLO | \$138

Italy

CA' DEL MONTO AMARONE | \$176

Italy

WHITE

LIBERO PINOT GRIGIO | \$68

Italy

VILLA MARIA SAUVIGNON BLANC | \$70

New Zealand

3XP CHARDONNAY | \$70

Canada

LEANING POST RIESLING | \$72

Canada

PELLER ESTATES PINOT GRIS | \$74

Canada

BREAD & BUTTER CHARDONNAY | \$74

USA

JEAN MARC BROCARD CHABLIS

CHARDONNAY | \$98

France

DOMAINE HUBERT BROUCHARD, SANCERRE SAUVIGNON BLANC | 102

France

SPARKLING

FOLANARI PROSECCO | \$68

Italy

POMMERY CHAMPAGNE | \$170

France

POMMERY ROSÉ CHAMPAGNE | \$185

France



HOURS OF OPERATION

Regular Office Hours: Monday - Friday | 9:30 am - 5:30 pm

ADVANCED ORDERING DEADLINES & PROCEDURES

Advance orders must be placed by 12:00pm EST three business days prior to event day.

Thursday Events	Due Monday prior
Friday Events	Due Tuesday prior
Saturday Events	Due Wednesday prior
Sunday Events	Due Wednesday prior
Monday Events	Due Wednesday prior
Tuesday Events	Due Thursday prior
Wednesday Events	Due Friday prior

- Preferred method of ordering is through our online [portal](#).
- Each Suiteholder will be required to create an account to place a pre-order as well as event day orders.
- We encourage you to appoint one person to place all food and beverage orders for your suite to develop a more effective communication channel and avoid duplication of orders.
- Suiteholders and administrators can access this portal at any time to place orders. Please note, advanced day orders are highly encouraged. After the order deadline of three business days, a condensed event day menu will be available.
- For assistance using the online ordering platform, please email our Suites Catering Team: rogerscentre-suites@legends.net

GENERAL GUIDELINES

EVENT DAY ORDERING

A condensed event day menu will be available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Host. If food and beverage, payment information, or host payment were not arranged prior to the event, please be advised that your guests will be responsible for all costs incurred, including the Suite Host. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

PAR STOCK & INVENTORY

For the convenience of the suite owners and their guests, each suite is stocked with a par level of beers, ready-to-drink, and non-alcoholic beverages. Billing will be based on beverage consumption during each event. Liquor and spirits can be purchased by the bottle or the ounce, and wine can be purchased by the bottle.

UNCONSUMED FOOD & BEVERAGES

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

FOOD & BEVERAGE DELIVERY

All food and beverages ordered in advance will be delivered on a set service schedule to maintain the highest quality and presentation, unless a specific time is requested.

ALCOHOLIC BEVERAGES

Guests must be 19 years or older to purchase and consume alcoholic beverages. Valid identification is required upon request. Suite Hosts will verify ID for any guest who appears under the age of 40.

ADDITIONAL CHARGES

CANCELLATION POLICY

A 30% cancellation fee will apply to all orders cancelled less than two business days prior to the event date.

PAYMENT INFORMATION

It is Rogers Centre's policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the event, a pre-authorization hold will be placed on the credit card for all advanced orders. In some rare cases, the pre-authorization hold and the final charged amount may appear simultaneously on the online billing statement. This is NOT a double charge, as the pre-authorization hold will drop from the billing statement once the cardholder's banking institution has cleared the final billing amount (typically in 2-3 business days).

SUITE HOST SERVICES

TD Executive Suites are required to have a Suite Host at each event. A charge for a Suite Host will be applied to your final bill at the end of the event, should host fees not be included in your suite purchase. A premium charge plus HST will apply to any event scheduled on a Statutory Holiday.

For larger premium service areas, additional labor charges will apply. Please speak to your Suite Catering Team for more details.

TAX & ADMINISTRATIVE CHARGES

A 13% HST and an 18% Administrative Charge will be added to your final food and beverage bill. The Administrative Charge is for administration of the Event, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide services to the guests. It is retained by management to help defray administrative costs related to the event. It is at your sole discretion to leave a gratuity for the service staff. Prices do not include HST on food, beverages, or administrative charges.

We look forward to hosting you at Rogers Centre! Home of the Toronto Blue Jays.



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