

**Scotiabank
Arena**

Suites Menu
2024-2025



PINNACLE
CATERERS



executive
suites

FAN FAVOURITES

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$97 PER PERSON (MINIMUM 8)

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made bourbon BBQ sauce

CAESAR

Romaine hearts, Parmesan cheese, garlic croutons, creamy Caesar dressing, grilled lemon

SHRIMP SPRING ROLLS

Cocktail shrimp, sesame oil, sweet chili sauce

HOT DOGS

All beef franks

MARKET VEGETABLES (V)

Herb buttermilk ranch

HAWAIIAN BBQ CHICKEN FLATBREAD

BBQ chicken, BBQ sauce, jalapeno, pineapple, red onion

SNACK ATTACK

Bottomless popcorn, potato chips, pretzels

FRESH BAKED COOKIE PLATE (V)



SUGGESTED Enhancements

SERVES 8 GUESTS

BEEF SLIDERS (24)

Mushroom Swiss, all beef mini-burgers
\$195

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza,
shrimp spring roll, arancini, vegetable samosas,
JunePlum coconut callaloo
\$215

KENSINGTON MARKET

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$115 PER PERSON (MINIMUM 8)

GUACAMOLE & PICO DE GALLO (V)

In-house seasoned nacho chips

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, shrimp spring roll, arancini, vegetable samosas, JunePlum coconut callaloo

CHICKEN TINGA FAJITAS

Peppers, onions, tequila, cilantro crema, pico de gallo, queso, guacamole, flour tortillas

THAI VEGETABLE SUMMER ROLLS (VG)

Julienne vegetables, fresh herbs, rice noodles, sesame ginger ponzu dip

HOUSE MADE CHURROS (V)

Chili chocolate sauce, dulce de leche

MEZE BOARD (V)

Middle Eastern inspired dips, olives, pickled vegetables, feta cheese, zaatar cucumber, grapeleaf rolls, grilled naan bread, charred lemon

PAI RICE NOODLE SALAD (GF,V)

Rice vermicelli noodles, tofu, yard long beans, dried chili, green onion, sawtooth coriander, micro-coriander, lime juice, mushroom, garlic oil, crispy shallots, crispy Thai garlic

OPTION Peanut free



SUGGESTED Enhancements

SERVES 8 GUESTS

CURATED CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan breadbasket
\$155

ASIAN SATAYS (GF)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce
\$165

BACKYARD BBQ

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$125 PER PERSON (MINIMUM 8)

JALAPENO CHEDDAR DIP (V)

Pretzel bread sticks

STEAK SANDWICH

Canadian beef tenderloin, grilled peppers and onion, sticky mushroom beef jus, rosemary bun



PAI PAPAYA SALAD

Green papaya, tomato, long green beans, garlic, red chili, tamarind juice, long leaf coriander, coconut sugar, freshly squeezed lime, poached shrimp, shrimp chips

Gluten-free/Peanut-free available upon request

ASIAN SATAYS (GF)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce

MARKET VEGETABLES (V)

Herb buttermilk ranch

FRESH BAKED COOKIE PLATE (V)

CRISPY CHICKEN LETTUCE WRAPS

Yuzu aioli, pickled carrot and cucumbers, fried shallots, apple kimchi relish

SUGGESTED Enhancements

SERVES 8 GUESTS

CHARCUTERIE BOARD

Imported and locally cured meats, small batch mustards, pickles, artisan breadbasket

\$160

BEET BRUSCHETTA (V)

Honey thyme marinated roasted beets, crumbled feta cheese, micro greens

\$75



BAY STREET

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$190 PER PERSON (MINIMUM 8)

CURATED CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan breadbasket

SMOKED SALMON PLATTER

Dill crème fraiche, capers, pickled onions, bagel chips

PREMIUM ASSORTMENT SUSHI PLATTER 40 Pieces

Your fan favourites for both Maki and Nigiri

MIXED GRILL

Char grilled beef tenderloin medallions, flat iron half chicken, lamb chops, grilled vegetables, roasted herbed baby potatoes, crispy onion strips

JUNEPLUM PATTY PLATTER

Smoked brisket in oxtail gravy, light garlic sauce

BABY GREENS (GF,V)

Baby greens, shaved heirloom vegetables, chia seeds, dijon & white balsamic vinaigrette

COMEBACK SNACKS

SALTED CARAMEL POPCORN

Individual Bag

CARAMEL & BOURBON BROOKIE

Chocolate chip cookie- brownies



SUGGESTED Enhancements

SERVES 8 GUESTS

HOUSE MADE RIGATONI BOLOGNESE PIE

Beef Bolognese sauce, Parmesan, mozzarella, cherry tomatoes

\$225

HOISIN STEAK BITES

Ginger and garlic hoisin sauce, crispy shallots, chili, sesame seeds

\$225

THE PINNACLE

THEMED PACKAGE

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

\$295 PER PERSON (MINIMUM 8)

INCLUDES THREE PREMIUM BEVERAGES PER PERSON, OFFERING A CHOICE OF THE FOLLOWING:
TALL BOY PREMIUM OR DOMESTIC BEER, COOLER, GLASS OF OUR HOUSE WINE,
SHOT OF BAR LIQUOR AND ANY NON-ALCOHOLIC BEVERAGE STOCKED IN YOUR SUITE

BEET & LEMON HUMMUS (VG)

Crisp pita chips

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian burrata cheese, marinated vegetables, sweet & savoury preserves, artisan breadbasket

HARBOUR 60 TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, cheddar, provolone, Parmesan

SEAFOOD TOWER (GF)

Freshest available selection

ITALIAN CHOPPED SALAD

Iceberg lettuce, radicchio, baby kale, cherry tomatoes, chickpeas, pepperoncini, pickled onion, bocconcini, provolone, oregano dressing (Vegan cheese available)

HARBOUR 60 PRIME STRIPLOIN

USDA Prime, Nebraska, grass fed, grain finished, Harbour 60 steak spice

HARBOUR 60 COCONUT CREAM PIE

White chocolate & coconut filling, puff pastry crust



SUGGESTED Enhancements

SERVES 8 GUESTS

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo shrimp, cocktail sauces

\$185

CAULIFLOWER STEAKS (VG)

Harbour 60 spiced cauliflower wedges, sundried tomato salsa, scallions

\$85

BOARDS & BOWLS

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

DIP BOWLS

GUACAMOLE & PICO DE GALLO (V)

In-house seasoned nacho chips \$95

JALAPENO CHEDDAR DIP (V)

Pretzel bread sticks \$110

MARKET VEGETABLES (V)

Herb buttermilk ranch \$105

BEET & LEMON HUMMUS (VG)

Crisp pita chips \$95



BOARDS



MEZE BOARD (V)

Middle Eastern inspired dips, olives, pickled vegetables, feta cheese, zaatar cucumber, grapeleaf rolls, grilled naan bread, charred lemon

\$125

CURATED CHEESE BOARD (V)

Local and imported premium cheeses, preserves, local honey, artisan breadbasket

\$155

CHARCUTERIE BOARD

Imported and locally cured meats, small batch mustards, pickles, artisan breadbasket

\$160

SMOKED SALMON PLATTER

Dill crème fraiche, capers, pickled onions, bagel chips

\$165

BURRATA & PROSCIUTTO BOARD

Prosciutto di Parma, fresh Italian burrata cheese, marinated vegetables, sweet & savoury preserves, artisan breadbasket

\$185

SMALL SHAREABLE BITES

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo shrimp, cocktail sauce \$185

THAI VEGETABLE SUMMER ROLLS (VG)

Julienne vegetables, fresh herbs, rice noodles, sesame ginger ponzu dip \$95

QUESADILLAS

Cheddar, pico de gallo, cream cheese, jalapeños, chipotle crema
Mexican spiced chicken \$110
Vegetable (V) \$100

CRISPY CHICKEN LETTUCE WRAPS

Yuzu aioli, pickled carrot and cucumbers, fried shallots, apple kimchi relish \$180

ASIAN SATAYS (GF)

Chicken, beef, lamb & spiced pineapple skewers, sweet soy BBQ dipping sauce \$165

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, shrimp spring roll, arancini, vegetable samosas, JunePlum coconut callaloo \$215

HOISIN STEAK BITES

Ginger and garlic hoisin sauce, crispy shallots, chili, sesame seeds \$225



JUNEPLUM PATTY PLATTER

Smoked brisket in oxtail gravy, light garlic sauce \$95

PATOIS DUO

Glazed pork rib bites & "Siu Maui sausage rolls" pork and shrimp filling, buttery pastry \$165



BEET BRUSCHETTA (V)

Honey thyme marinated roasted beets, crumbled feta cheese, micro greens \$75



CLASSIC STADIUM FAVOURITES

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

FAJITAS

Peppers, onions, tequila, cilantro crema, pico de gallo, queso, guacamole, flour tortillas

Shrimp	\$190
Chicken Tinga	\$175
Vegetable (V)	\$145

HARBOUR 60 TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, cheddar, provolone, Parmesan

ADD	Applewood smoked bacon	\$25
	Grilled chicken breast	\$45
	Poached lobster	\$80

HOT DOGS

All beef franks \$85

PLANT BASED SLIDERS (VG)

100% plant based mini burgers \$240

CHICKEN TENDERS

White meat tenders, ginger plum sauce \$170

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made Bulleit bourbon BBQ sauce \$160

VEGETABLE SPRING ROLLS (V)

Vietnamese sweet chili, cilantro, pickled ginger \$105

TURKEY SLIDERS (12)

Onion and cranberry jam, Brie \$100



BEEF SLIDERS (24)

All beef mini-burgers, your choice of:
 Mushroom Swiss \$195
 Bacon Cheddar \$195



SANDWICHES & EDO SUSHI

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

SANDWICHES

MINI SPICY CHICKEN SANDWICHES (12)

Chipotle aioli, tangy slaw

\$125



STEAK SANDWICH

Canadian beef tenderloin, grilled peppers and onion, sticky mushroom beef jus, rosemary bun

\$250

REUBEN TORPEDO

Corned beef, sauerkraut, 1000 islands bourbon sauce, Swiss cheese on a three foot ciabatta

\$165

WRAP BASKET

Grilled chicken & vegetable, arugula pesto and Curried chickpea & vegetable, crispy lettuce

\$150

Vegan only option available



SUSHI

EDOTM
far beyond susbi[®]

PREMIUM ASSORTMENT PLATTER

Your fan favourites for both Maki and Nigiri

40 Pieces

\$235

70 Pieces

\$390

GARDEN SUSHI PLATTER (V)

Seasonal vegetarian Nigiri and Maki with Japanese special ingredients and flavours

40 Pieces

\$210

70 Pieces

\$340

MAKI MANIA PLATTER

A Maki lover's dream come true including Dynamite, California and Vegetarian Maki items

40 Pieces

\$220

70 Pieces

\$365

MVP DELUXE SUSHI BOAT

Our deluxe sushi experience includes an assortment of Nigiri, Maki and Sashimi, both vegetarian and gluten free options included

50 Pieces

\$450



PIZZA & GOURMET FLATBREADS

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

PIZZA



EXTRA LARGE SIZE = 16"

PEPPERONI

Cheese, pepperoni \$60

CANADIAN

Pepperoni, bacon, mushrooms \$60

VEGETARIAN (V)

Green peppers, mushrooms, onions, tomatoes \$58

CHEESE (V)

Cheese only \$58

CAULIFLOWER CRUST (GF,V)

Available In 10" Size \$40

ADD CREAMY GARLIC DIPPING SAUCE

3 FOR \$9.50



GOURMET FLATBREADS

GOURMET MEDITERRANEAN (V)

Sun dried tomatoes, fresh mozzarella, Kalamata olives, grilled artichokes \$70

HAWAIIAN BBQ CHICKEN

BBQ chicken, BBQ sauce, jalapeno, pineapple, red onion \$70

PRIMAVERA (V)

Spinach, goat cheese, mushrooms, roasted red peppers, pesto \$70

SIGNATURE ENTRÉES

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

BONE IN COWBOY STEAKS

Long bone AAA Alberta rib eye,
chimichurri sauce \$680

HARBOUR 60 PRIME STRIPLOIN

USDA Prime, Nebraska, grass fed, grain finished,
Harbour 60 steak spice \$475

RACK OF LAMB (GF)

Ontario Lamb, artisanal mustard \$335

BLACKEND SALMON

Grilled pineapple, onions, chimichurri sauce \$295

BUTTER CHICKEN

Creamy sauce, cilantro, steamed basmati
rice, naan bread
Vegetarian option with paneer cheese
available on request \$275

SEAFOOD TOWER (GF)

Freshest available selection \$750

HOUSE MADE RIGATONI BOLOGNESE PIE

Beef Bolognese sauce, Parmesan, mozzarella,
cherry tomatoes \$225
Vegetarian (V) Ricotta & Spinach Pie \$225



MIXED GRILL

Char grilled beef tenderloin medallions, flat iron half
chicken, lamb chops, grilled seasonal vegetables, roasted
herbed baby potatoes, crispy onion strips \$565

*WE ARE PROUD TO OFFER THE SAME INCOMPARABLE
QUALITY AND SELECTION OF MEATS AND SEAFOOD
AS HARBOUR SIXTY STEAKHOUSE. ALL SOURCED
FROM THE BEST PROVIDERS AND PREPARED BY
CHEFS WITH FLAIR.*

PRIME RIB

Alberta AAA, slow roasted and hand carved,
horseradish jus
Half (feeds 8-10) \$425
Full (feeds 10-16) \$850

PINNACLE'S SIGNATURE HALF CHICKEN (GF)

Classic bourbon barbeque glaze roasted potato,
BBQ sauce, pickles \$300

SMOKED BRISKET PLATTER

House smoked prime brisket, bread & butter pickles,
jalapeno, onions, creamy horseradish, house made
BBQ sauce, soft buns \$395

PAI VEGETABLE STIR FRY (V)

Seafood mushrooms, snow peas, bamboo shoots,
wild ginger, red chili paste, Thai Riceberry \$255



PINNACLE SIDES & SALADS

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

SIDES

ROASTED POTATOES (VG,GF)

Chili oil, Harbour 60 steak spice

\$60

RICE PILAF (VG,GF)

Basmati rice, carrot, mixed bell pepper, onion, butter, herbs

\$50

CAULIFLOWER STEAKS (VG)

Harbour 60 spiced cauliflower wedges, sundried tomato salsa, scallions

\$85



SALADS

CAESAR

Romaine hearts, Parmesan cheese, garlic croutons, creamy Caesar dressing, grilled lemon

\$95

BABY GREENS (VG,GF)

Baby greens, shaved heirloom vegetables, chia seeds, dijon & white balsamic vinaigrette

\$95

PAI PAPAYA SALAD

Green papaya, tomato, long green beans, garlic, red chili, tamarind juice, long leaf coriander, coconut sugar, freshly squeezed lime, poached shrimp, shrimp chips

Gluten-free/Peanut-free available upon request \$115

PAI RICE NOODLE SALAD (GF,V)

Rice vermicelli noodles, tofu, yard long beans, dried chili, green onion, sawtooth coriander, micro-coriander, lime juice, mushroom, garlic oil, crispy shallots, crispy Thai garlic

Peanut free available on request

\$155

ITALIAN CHOPPED SALAD

Iceberg lettuce, radicchio, baby kale, cherry tomatoes, chickpeas, pepperoncini, pickled onion, bocconcini, provolone, oregano dressing

(Vegan cheese available)

\$85

ADD to any salad

Double smoked bacon

\$25

Grilled chicken breast

\$45

Marinated tofu

\$45



DESSERTS & SNACKS

SERVES 8 GUESTS

V: VEGETARIAN - VG: VEGAN - GF: GLUTEN FREE

DESSERTS

FRESH BAKED COOKIE PLATE (V)

\$69

FRESH FRUIT PLATTER (GF,V)

Domestic and exotic

\$110

HÄAGEN-DAZS (V)

Ice Cream Bars

"Welcome to a world of Indulgence"

\$10.25

HOUSE MADE CHURROS (V)

Chili chocolate sauce, dulce de leche

\$60

CARAMEL & BOURBON BROOKIE

Chocolate chip cookie- brownies,

served warm in cast iron pan

\$85

HARBOUR 60 COCONUT CREAM PIE

White chocolate & coconut filling,

puff pastry crust

\$120

MAKE YOUR OWN S'MORES

In house made assorted marshmallows

and chocolate, fresh strawberries,

cookies, crackers and a mixed

berry coulis

\$100



HOUSE MADE CELEBRATORY CAKES 9"

Customizable with a celebratory message.

Vanilla sponge cake with vanilla icing,

Chocolate Mousse Cake or

Carrot Cake with cream cheese icing,

candied carrots and walnuts

\$85

PINNACLE DAILY DESSERT CART

For even more decadent options, a larger selection of homemade pastries, tarts and cakes travel suite to suite throughout events. Enjoy these sweet specialties with an accompanying liqueur on our well-appointed cart.

IN SUITE SNACKS

For your convenience we have stocked one package of each of the following in your suite

BOWL OF POTATO CHIPS

Plain or Salt & Vinegar

\$15.75

DORITOS NACHO CHEESE

\$16.80

DRY ROASTED PEANUTS

\$15.75

DELUXE MIXED NUTS

\$21.00

SNACKS TO ORDER

SNACK ATTACK

Bottomless popcorn, potato chips, pretzels

\$78.75

M&M'S PEANUT OR MILK CHOCOLATE

\$13.25

GOURMET POPCORN (V)

Bottomless

\$36.75

COMEBACK SNACKS

SALTED CARAMEL POPCORN

Individual Bag

\$12.50

MUNCHIES SNACK MIX

\$16.75

SKITTLES

\$11.00

CHOCOLATE ALMONDS

\$19.00

TWIZZLERS

\$11.00

PRETZELS

\$14.75

NON-ALCOHOLIC BEVERAGES

ALL OF THESE PRODUCTS ARE PRESTOCKED IN YOUR SUITE AND CHARGED BASED ON CONSUMPTION

SOFT DRINKS

Coca-Cola®	500 ml	\$8.15
Coca-Cola® Zero Sugar	500 ml	\$8.15
Diet Coke®	500 ml	\$8.15
Sprite®	500 ml	\$8.15
Iced Tea	500 ml	\$8.15
Canada Dry® Ginger Ale	355 ml	\$7.35
Canada Dry® Club Soda	355 ml	\$7.35
Canada Dry® Tonic	355 ml	\$7.35

WATER

smartwater®	591 ml	\$8.75
vitaminwater® (on request)	591 ml	\$9.25
AHA® Flavoured Sparkling Water (on request)	500 ml	\$8.40

JUICE

Mott's Clamato Juice	341 ml	\$6.30
Minute Maid® Orange Juice	355 ml	\$7.85
Minute Maid® Cranberry Cocktail	355 ml	\$7.85

ENERGY DRINK (ON REQUEST)

 Red Bull	250 ml	\$8.40
Red Bull Sugar Free	250 ml	\$8.40

NON-ALCOHOLIC BEER

Heineken 0.0 (on request)	355 ml	\$14.25
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COFFEE

<i>Tim Hortons</i> Premium Coffee	\$4.75
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TEA (ON REQUEST)

Orange Pekoe or Herbal	\$4.75
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THE TRADEMARKS THAT APPEAR ARE THE PROPERTY OF THEIR RESPECTIVE TRADEMARK OWNERS

ALCOHOLIC BEVERAGES

THE FOLLOWING PRODUCTS WILL BE STOCKED IN YOUR SUITE
AND CHARGED BASED ON CONSUMPTION

IN SUITE WINE

Yellow Tail, Shiraz, Australia	750 ml	\$79.00
Folonari, Pinot Grigio, Italy	750 ml	\$79.00
Bread and Butter, Cabernet Sauvignon, California	750 ml	\$104.00
Villa Maria, Sauvignon Blanc, New Zealand	750 ml	\$104.00

IN SUITE COOLERS

Smirnoff Ice®	473 ml	\$16.55
Mott's Clamato Caesar	473 ml	\$16.55
Coors Seltzer Cherry Slushie	473 ml	\$16.55
Simply Spiked Lemonade	473 ml	\$16.55

CONSUMPTION SPIRIT BAR (ON REQUEST)

Captain Morgan® White Rum	1 oz	\$16.00
Tanqueray® Gin	1 oz	\$16.00
Crown Royal® Canadian Whisky	1 oz	\$16.00
Johnnie Walker® Red Label® Scotch	1 oz	\$16.00
Cîroc Ultra Premium Vodka	1 oz	\$16.00
Don Julio Blanco	1 oz	\$16.00
Bulleit Bourbon	1 oz	\$16.00

THE FOLLOWING PRODUCTS CAN BE PURCHASED FOR YOUR SUITE BY THE BOTTLE (750ML)
(OTHER SPIRITS AVAILABLE UPON REQUEST)

RUM

Captain Morgan® White Rum	\$289.00
Captain Morgan® Spiced Rum	\$289.00
Captain Morgan® Private Stock	\$315.00
Captain Morgan® 100 Proof	\$368.00
Ron Zacapa® Rum	\$447.00

VODKA

Ketel One® Vodka	\$315.00
Cîroc Ultra Premium Vodka	\$394.00

SCOTCH

Johnnie Walker® Red Label®	\$310.00
Johnnie Walker® Black Label®	\$342.00
Johnnie Walker® Blue Label®	\$1103.00

GIN

Tanqueray® Gin	\$284.00
Tanqueray® No. Ten Gin	\$310.00
Aviation	\$310.00

RYE WHISKIES

Crown Royal® Canadian Whisky	\$315.00
Crown Royal® Peach Canadian Whisky	\$315.00
Crown Royal® Apple Canadian Whisky	\$315.00
Crown Royal® Vanilla Canadian Whisky	\$315.00
Crown Royal® Black Canadian Whisky	\$342.00
Crown Royal® Blackberry	\$342.00

SINGLE MALT WHISKIES

Singleton®	\$447.00
Dalwhinnie® 15 yr	\$499.00
Talisker® 10 yr	\$447.00
Lagavulin® 8 yr	\$447.00
Lagavulin® 16 yr	\$630.00

TEQUILA

Don Julio® Blanco Tequila	\$495.00
Don Julio® Reposado Tequila	\$550.00
Don Julio® 70th	\$685.00
Don Julio® Rosado	\$850.00
Don Julio® 1942	\$1150.00

CÎROC

Captain Morgan™

JOHNNIE WALKER.
KEEP WALKING.

Crown Royal

SMIRNOFF

Tanqueray

ALCOHOLIC BEVERAGES

THE FOLLOWING PRODUCTS CAN BE PURCHASED FOR YOUR SUITE BY THE BOTTLE (750ML)
(OTHER SPIRITS AVAILABLE UPON REQUEST)

★ **THESE PRODUCTS ARE PRESTOCKED IN YOUR SUITE**
ALL OTHER PRODUCTS ARE AVAILABLE UPON REQUEST

OTHERS

Martini & Rossi Red	500 ml	\$79.00
Martini & Rossi White	500 ml	\$79.00
Virginia Black		\$205.00
Bailey's® Irish Cream		\$310.00
Bailey's® Birthday Cake		\$325.00
Bulleit™ Bourbon		\$342.00
Hennessy VS		\$447.00
Courvoisier VSOP		\$552.00
Hennessy VSOP		\$578.00

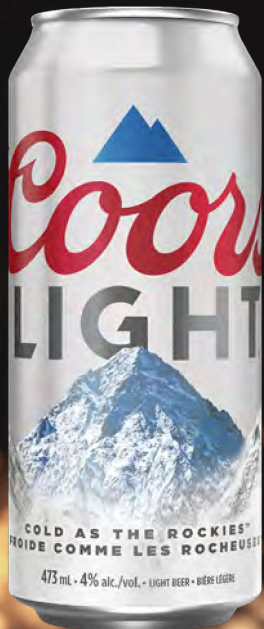
COOLERS

Smirnoff Ice® Light Raspberry & Soda	355 ml	\$14.25
Captain Morgan® Mai Tai	355 ml	\$14.25
Smirnoff Ice® Peach Lemonade	473 ml	\$16.55
Smirnoff Ice® Berry Blast	473 ml	\$16.55
Strongbow Cider	500 ml	\$16.55
Arizona Lemon	473 ml	\$16.55
Coors Slushie Grape	473 ml	\$16.55
★ Mott's Clamato Caesar	458 ml	\$16.55
★ Coors Seltzer Cherry Slushie	473 ml	\$16.55
★ Smirnoff Ice®	473 ml	\$16.55
★ Simply Spiked Lemonade	355 ml	\$14.25

BEER

DOMESTIC BEER

★ Coors Light	473 ml	\$14.95
★ Canadian	473 ml	\$14.95



PREMIUM BEER

★ Creemore Springs Lager	473 ml	\$16.55
Coors Original	473 ml	\$16.55
Hop Valley IPA.	473 ml	\$16.55
Miller Lite	473 ml	\$16.55
Molson Ultra	473 ml	\$16.55
Blue Moon	473 ml	\$16.55

IMPORTED BEER

Heineken	500 ml	\$16.55
★ Madri Excepcional	473 ml	\$16.55

NON ALCOHOLIC BEER

Heineken 0.0	355 ml	\$14.25
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ALCOHOLIC BEVERAGES

THE FOLLOWING PRODUCTS CAN BE PURCHASED FOR YOUR SUITE BY THE BOTTLE (750ML)

SPARKLING WINES/CHAMPAGNES

Prosecco Superiore, 'Valdobbiadene', Santomè, Treviso, Italy, N/V	\$82
Champagne Brut, Piper-Heidsieck, Reims, France	\$252
Champagne Brut, Mœt & Chandon, Epernay, France	\$300
Champagne Rosé, Veuve-Clicquot, Epernay, France	\$342
Dom Perignon, Mœt & Chandon, Epernay, France	\$709
Champagne Brut, Ace of Spades, Reims, France	\$998

DESSERT WINE

Select Late Harvest Vidal, Vineland, Niagara, Ontario, Canada	375 ml	\$90
Late Harvest Riesling, Cave Spring Niagara, Ontario, Canada	375 ml	\$95

HAND CRAFTED COCKTAIL CART \$175 (8 COCKTAILS)

ELEVATE YOUR SUITE EXPERIENCE WITH OUR COCKTAIL CART, DELIVERING A CURATED SELECTION OF HANDCRAFTED DRINKS RIGHT TO YOUR SUITE DOOR. OUR EXPERT MIXOLOGISTS WILL CRAFT ONE OF FIVE COCKTAILS, USING THE FINEST SPIRITS AND FRESHEST INGREDIENTS.

PLEASE PREORDER BY SELECTING THE COCKTAIL OF YOUR CHOICE THROUGH OUR XDINE ORDERING PORTAL.
<https://sbasuites.xdineapp.com/>

MAPLE OLD FASHIONED

Bourbon, maple syrup, walnut bitters, cherries

GIN ELBERBERRY SPRITZ

Gine, St Germain, lemon juice, simple syrup, prosecco

SPICY CHERRY MARGARITA

Tequila, Cointreau, cherry syrup, lime juice, jalepeno

SPICED RUM PINEAPPLE MULE

White rum, spiced syrup, pineapple juice, ginger beer, dark rum

BLOODY CAESAR

Vodka, Tobasco, worchestershire, clamato juice



ALCOHOLIC BEVERAGES

THE FOLLOWING PRODUCTS CAN BE PURCHASED FOR YOUR SUITE BY THE BOTTLE (750ML)

HOUSE RED WINES

Yellow Tail, Shiraz, Australia	\$79
Bread and Butter, Cabernet Sauvignon, California	\$104

WHITE WINES

Riesling, 'Dolomite', Cave Spring, Niagara, Ontario	\$82
Pinot Grigio delle Venezie, Antica Vigna, Veneto, Italy	\$82
Chadonnay, Goldorado, Lodi, California, USA	\$82
Gavi di Gavi, 'Mirage', Bersano, Piedmont, Italy	\$85
Sauvignon Blanc, Loveblock, Marlborough, New Zealand	\$100

RED WINES

Cabernet Franc, Cave Spring, Niagara, Ontario	\$82
Merlot, Landing 63, California	\$100
Malbec, Crios, Mendoza, Argentina	\$100
Shiraz, Peter Lehmann, 'The Barossan', Australia	\$100
Cabernet Sauvignon, Headwind, California, USA	\$100
Cabernet Sauvignon, Joel Gott, '815', Lodi and Napa Valley, California	\$100
Tommasi, Ripasso, Valpolicella	\$100
Pinot Noir, McManis, California, USA	\$100
Cabernet Sauvignon, McManis, California, USA	\$100
Chianti Classico, 'Sant'Alfonso', Rocca delle Macie, Tuscany, Italy	\$116
Cabernet Sauvignon, 'Seven Oaks', J. Lohr, California, USA	\$116
Pinot Noir, 'Estate', Hidden Bench, Ontario, Canada	\$116
Frescobaldi Chianti Rufina, Nipozzano Riserva	\$142
Cabernet Sauvignon, Harbour Sixty, California, USA	\$153

HOUSE WHITE WINES

Folonari, Pinot Grigio, Italy	\$79
Villa Maria, Sauvignon Blanc, New Zealand	\$104
Chardonnay, McManis, California, USA	\$100
Pinot Grigio, Santa Margherita, Italy	\$100
Chardonnay, 'Arroyo Vista', J. Lohr, Monterey, California USA	\$139
Chablis, Domaine Gueguen, France	\$174
Cabernet Sauvignon, 'Knight's Valley', Beringer, California, USA	\$153
Umberto Cesari, Liano, Sangiovese, Cabernet Sauvignon	\$168
Cabernet Sauvignon, 'Pure Paso', J. Lohr, Paso Robles, California, USA	\$168
Cabernet Sauvignon, Framework, Napa Valley, California, USA	\$170
Barolo, 'Tresuri', Mauro Sebaste, Piedmont, Italy	\$175
Amarone Classico, Salvalai, Veneto, Italy	\$184
Brunello di Montalcino, 'Antonluca', Antonio Gaudio, Tuscany, Italy	\$185
Cabernet Sauvignon, Stag's Leap Winery, Napa Valley, California, USA	\$221
Merlot, Duckhorn, Napa Valley, California, USA	\$268
Cabernet Sauvignon, Whitehall Lane, Napa Valley, California, USA	\$289