



SUITE MENU

WELCOME

Welcome to the 2025 season! It's going to be a great year here at WFCU Centre.

We are OVG Hospitality, the exclusive caterer for the Windsor Spitfires and the WFCU Centre. This promises to be a unique year for sports and entertainment in the Windsor area and we are extremely pleased to be a part of it. Our team at OVG is constantly striving to provide unique and exceptional food options, focusing on locally sourced ingredients and house-made dishes. At the same time, our Suite Attendants are committed to delivering an unparalleled level of service to meet all of your hospitality needs.

As a Luxury Suite holder at the WFCU Centre, you and your guests can expect extraordinary attention to detail from the moment you place an order to the time you leave for the evening on a full stomach. We hope you will enjoy our new menu.

In the meantime, please do not hesitate to contact us with any questions or special requests that you may have. We enjoy being creative and take your interests very seriously, while this menu is meant to streamline the ordering process, please let us know if there is something else you would like to see.

We will do everything in our power to accommodate your requests.

For Ordering or additional information, please contact:

Devin Vaughan | devin.vaughan@oakviewgroup.com

COMBOS

STAR PLAYER \$380 SERVES 16 | \$190 SERVES 8

BOTTOMLESS SOUVENIR POPCORN

HAT TRICK WRAP PLATTER

assortment of flour tortilla wraps, chipotle ranch chicken BLT, ham and cheddar with mustard and italian meat trio with white cheddar and garlic aioli

SEASONAL FRUIT AND BERRIES

assortment of sliced fruits and berries

GREEK PASTA SALAD

tri coloured fusilli noodles, cucumber, cherry tomatoes, red onion, black olives, feta cheese with house made vinaigrette

ASSORTED DESSERTS SQUARES

date square, nanaimo bars, butter tart bars, and triple chocolate brownie squares

ENFORCER \$350 SERVES 16 | \$175 SERVES 8

BOTTOMLESS SOUVENIR POPCORN

MARKET FRESH RAW VEGETABLE PLATTER

assortment of carrot, celery, broccoli, red pepper, cucumber and grape tomato with ranch dipping sauce

NACHO CHIPS & SALSA

fried tortilla chips served with salsa

4/2 PEPPERONI OR CHEESE PIZZAS

COOKIE PLATTER

chocolate chip, white chocolate + macadamia nut, double chocolate and monster cookies

#1 FAN \$420 SERVES 16 | \$210 SERVES 8

BOTTOMLESS SOUVENIR POPCORN

MARKET FRESH RAW VEGETABLE PLATTER

assortment of carrot, celery, broccoli, red pepper, cucumber and grape tomato with ranch dipping sauce

CHICKEN SOUVLAKI

seasoned chicken skewers topped with grape tomatos, red onion, feta cheese and parsley, served with warm pita bread and tzatziki sauce

LITTLE FOOT FAMOUS PIEROGIS

cheddar and potato pierogis from Little Foot Foods inc, served with sautéed onions, bacon, sour cream and chives

ASSORTED DESSERTS SQUARES

date square, nanaimo bars, butter tart bars, and triple chocolate brownie squares

COMBOS

GAME WINNER \$380 SERVES 16 | \$190 SERVES 8

BOTTOMLESS SOUVENIR POPCORN

CAESAR SALAD

hearts of romaine, roasted garlic caesar dressing, double smoked bacon shaved parmesan, herbed baguette croutons

SEASONAL FRUIT AND BERRIES

assortment of sliced fruits and berries

WARM PRETZELS

oven baked pretzels with mustard

BEEF SLIDERS

served with cheddar cheese, dill pickle and Thousand Island dressing

COOKIE PLATTER

chocolate chip, white chocolate + macadamia nut, double chocolate and monster cookies

ORIGINAL 6 \$300 SERVES 16 | \$150 SERVES 8

BOTTOMLESS SOUVENIR POPCORN

SCHNEIDERS CANADIAN HOT DOGS

6" dogs served with diced tomato and onion on brioche buns

CHICKEN TENDERS AND FRIES

served with plum sauce and garlic aioli

CANDY BAR

assorted candies and gummies

PUCK DROP \$300 SERVES 16 | \$150 SERVES 8

CAJUN KETTLE CHIPS

CHICKEN WINGS

served with crudité and your choice of hot, mild or honey garlic sauce

PULLED PORK SLIDERS

home made pulled pork topped with coleslaw

COOKIE PLATTER

chocolate chip, white chocolate + macadamia nut, double chocolate and monster cookies



SNACKS

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| WARM PRETZELS
oven baked pretzels with mustard | \$65 |
| NACHO CHIPS & SALSA
fried tortilla chips served with salsa | \$40 |
| KETTLE CHIPS & DIP
served with french onion dip | \$35 |
| BOTTOMLESS POPCORN
bottomless popcorn in a spitfire souvenir bucket | \$30 |
| CAJUN KETTLE CHIPS | \$30 |

SALADS

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| CAESAR SALAD
hearts of romaine, roasted garlic caesar dressing, double smoked bacon shaved parmesan, herbed baguette croutons | \$65 |
| GREEK PASTA SALAD
tri coloured fusilli noodles, cucumber, cherry tomatoes, red onion, black olives, feta cheese with house made vinegrette | \$65 |

All of our items are based on 16 persons.

A 15% management charge and 13% HST will be applied to all food and beverage purchased. | 10% discount applied to all pre-orders.



LOCAL BOARDS & PLATTERS

HAT TRICK WRAP PLATTER

\$120

assortment of flour tortilla wraps, chipotle ranch chicken BLT, ham and cheddar with mustard and italian meat trio with white cheddar and garlic aioli

CHARCUTERIE BOARD

\$100

traditional charcuterie with a combination of meats, cheeses and pickled vegetables

MARKET FRESH RAW VEGETABLE PLATTER

\$95

assortment of carrot, celery, broccoli, red pepper, cucumber and grape tomato with ranch dipping sauce

SEASONAL FRUIT AND BERRIES

\$80

assortment of sliced fruits and berries

PIZZA

CANADIAN PIZZA

\$45

pepperoni, bacon, mushrooms

WINDSOR SUPREME

\$45

shredded pepperoni, green peppers, mushrooms

PEPPERONI PIZZA

\$40

pepperoni, mozzarella cheese

VEGETARIAN

\$40

CHEESE PIZZA

\$35

mozzarella, monterey jack, cheddar

All of our items are based on 16 persons.

A 15% management charge and 13%HST will be applied to all food and beverage purchased. | 10% discount applied to all pre-orders.

ENTREES

CHICKEN SOUVLAKI	\$140	LITTLE FOOT FAMOUS PIEROGIS	\$95
seasoned chicken skewers topped with grape tomatos, red onion, feta cheese and parsley, served with warm pita bread and tzatziki sauce		cheddar and potato pierogis from Little Foot Foods inc, served with sautéed onions, bacon, sour cream and chives	
CHICKEN TENDERS AND FRIES	\$130	SCHNEIDERS CANADIAN HOT DOGS	\$80
served with plum sauce and garlic aioli		6" dogs served with diced tomato and onion on brioche buns	
CHICKEN WINGS	\$130	VEGETABLE SPRING ROLLS	\$65
served with crudité and your choice of hot, mild or honey garlic sauce			
BEEF SLIDERS	\$100	FRENCH FRIES	\$55
served with cheddar cheese, dill pickle and Thousand Island dressing		served with garlic aioli	
PULLED PORK SLIDERS	\$95		
home made pulled pork topped with coleslaw			

SWEETS

INDIVIDUALLY WRAPPED GLUTEN-FREE, VEGAN CHOCOLATE CHIP COOKIES	\$4 PER COOKIE	ASSORTED DESSERTS SQUARES	\$80
		date square, nanaimo bars, butter tart bars, and triple chocolate brownie squares	
HÄAGEN-DAZS	\$9.00 EACH	CANDY BAR	\$60
vanilla, milk chocolate, almond		assorted candies and gummies	
DRUMSTICKS	\$6.00 EACH	COOKIE PLATTER	\$50
		chocolate chip, white chocolate + macadamia nut, double chocolate and monster cookies	
OREO ICE CREAM SANDWICH	\$6.00 EACH		
LIFE SAVER	\$4.50 EACH		

POLICIES & PROCEDURES

The WFCU Centre hospitality team is available from 9:00am - 5:00pm Monday through Friday to assist with your food and beverage needs. Our staff is here to make your visit to WFCU Centre not only a fun event but a fantastic dining experience! Our hospitality team can assist you with menu selection and special needs. If you have a special event or a unique client, the hospitality team will make sure all of the details are handled.

EXCLUSIVE PROVIDER

OVG Hospitality is the exclusive catering partner for WFCU Centre, no outside food or beverage products are allowed anywhere in WFCU Centre, including in the Event Area.

SUITE PRE-ORDERING PROCEDURES

To provide the freshest and highest quality of food service, we request that all food and beverage orders be placed at least two (2) business days prior to each event. Please send all pre orders to Devin.Vaughan@oakviewgroup.com

DELIVERY OF ADVANCE ORDERS

To provide the best experience for you and your guests, unless otherwise requested, we will deliver your pre-order when gates open, so your guests never have to wait for your order. Hot food will be kept in chafing dishes; cold food will be refrigerated. All cold beverages will be stocked in your suite cooler along with any room temperature beverages on the countertop of your suite. A suite attendant will be assigned to provide service to you and your guests throughout the event. This service includes suite set-up, greeting early guests, delivering food and beverage products, and personal attention for you and your guests.

SPECIALIZED ITEMS

OVG Hospitality will endeavor to fulfill special menu requests, including gluten-free, vegetarian and vegan meals whenever possible.

ALLERGEN NOTICE

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross-contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your OVG Hospitality suite representative in advance of any food allergies so we can best serve you and your guests.

PAYMENT METHODS

For all pre-orders, we require a credit card on file via our online ordering platform. All pre-order charges will be processed at the end of the event by OVG Hospitality. For all event day orders, a credit card is required to be presented at time of order. If you feel that exceptional service was delivered, please add gratuity for your suite attendant accordingly, as the menu prices do not include gratuity.



POLICIES & PROCEDURES

EVENT DAY ORDERING

A less extensive event day menu will also be available in your suite for last-minute arrangements and additional requests. Orders may be placed with your suite attendant. Event-day ordering is convenient for you and your guests; however, it is meant to supplement your advance order, not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders.

MANAGEMENT CHARGE AND TAXES

All orders are subject to current and applicable local and state taxes and include a 15% management charge and 13% HST. The Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

ALCOHOLIC BEVERAGES

As the provider of alcoholic beverages at the stadium, OVGH takes very seriously its responsibilities under the law concerning the service of alcohol. It is not permitted to bring in or leave the facility with alcoholic beverages. Ontario state law prohibits the consumption of any alcoholic beverages by any person under the age of 19. Anyone under that age is legally prohibited from possessing or purchasing alcohol. OVGH reserves the right to refuse service to persons who appear to be intoxicated. The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. You must ensure that all persons who consume alcoholic beverages in your suite are 19 years of age or older. Please request appropriate identification to ensure that your guests are of legal age. OVGH, for example, requires identification from anyone appearing to be under the age of 40; you may wish to adopt a similar policy in your suite.

CANCELLATION POLICY

Should you need to cancel your food and beverage order please contact the suite catering office. Orders cancelled less than 48 hours before the day of the event will be charged 100% of the food and beverage order.

