



SUITE MENU

WELCOME

OVG Hospitality is proud to serve as the exclusive caterer for the WFCU Centre. This promises to be an exciting tournament, and we are extremely pleased to be a part of it. Our team continually strives to provide unique and exceptional food options, with a focus on locally sourced ingredients and house-made dishes. Our suite attendants are also committed to delivering an unparalleled level of service to meet all your hospitality needs.

As a Luxury Suite guest at the WFCU Centre, you and your guests can expect extraordinary attention to detail from the moment you place your order through the conclusion of your event. We hope you enjoy our new menu.

Please do not hesitate to contact us with any questions or special requests. While this menu is designed to streamline the ordering process, we enjoy being creative and will do everything we can to accommodate your requests.

For ordering or additional information, please contact:

Devin Vaughan | devin.vaughan@oakviewgroup.com

COMBOS ON THE FLY GAME-DAY OR PRE-ORDER

ORIGINAL 6 320 SERVES 16 GUESTS | 160 SERVES 8 GUESTS

BOTTOMLESS POPCORN

SCHNEIDERS CANADIAN HOT DOGS

6-inch hot dogs served with diced tomato and onion on potato buns

CHICKEN TENDERS AND FRIES

Served with plum sauce and garlic aioli

CANDY BAR

Assorted candies and chocolates

PUCK DROP 340 SERVES 16 GUESTS | 170 SERVES 8 GUESTS

KETTLE CHIPS & DIP

Served with French onion dip

CHICKEN WINGS

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

BEEF SLIDERS

Beef sliders topped with cheddar cheese, dill pickles and Thousand Island dressing

COOKIE PLATTER

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



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

COMBOS PRE-ORDER ONLY

ENFORCER 360 SERVES 16 GUESTS | 180 SERVES 8 GUESTS

BOTTOMLESS POPCORN

MARKET FRESH RAW VEGETABLE PLATTER

Assortment of sliced carrots, celery, broccoli, red peppers, cucumbers, and grape tomatoes with ranch dipping sauce

PEPPERONI OR CHEESE PIZZAS

4 pizzas for 16 guests | 2 pizzas for 8 guests

KETTLE CHIPS & DIP

Served with French onion dip

COOKIE PLATTER

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

STAR PLAYER 400 SERVES 16 GUESTS | 200 SERVES 8 GUESTS

BOTTOMLESS POPCORN

GREEK PASTA SALAD

Tri-coloured fusilli noodles, cucumber, cherry tomatoes, red onion, and feta cheese with house-made vinaigrette

SEASONAL FRUIT AND BERRIES

Assortment of sliced fruits and berries

HAT TRICK WRAP PLATTER

Assortment of flour tortilla wraps featuring chipotle ranch chicken BLT, tangy barbecue steak with peppers, onions and cheese, and Italian meat trio with white cheddar and garlic aioli

ASSORTED DESSERT SQUARES

Chef's choice of savoury dessert squares garnished with fresh berries

GAME WINNER 400 SERVES 16 GUESTS | 200 SERVES 8 GUESTS

BOTTOMLESS POPCORN

CAPRESE SKEWERS

Cherry tomatoes, marinated bocconcini and fresh basil on skewers, drizzled with balsamic glaze

SEASONAL FRUIT AND BERRIES

Assortment of sliced fruits and berries

BEEF SLIDERS

Beef sliders topped with cheddar cheese, dill pickles and Thousand Island dressing

WARM PRETZELS

Brushed with margarine and coated with kosher salt

COOKIE PLATTER

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

#1 FAN 400 SERVES 16 GUESTS | 200 SERVES 8 GUESTS

BOTTOMLESS POPCORN

MARKET FRESH RAW VEGETABLE PLATTER

Assortment of sliced carrots, celery, broccoli, red peppers, cucumbers, and grape tomatoes with ranch dipping sauce

SZECHWAN CHICKEN SATAY

Grilled chicken satay skewers with a Szechwan glaze, garnished with toasted sesame seeds and green onion

MINI VEGETABLE SAMOSAS

Crispy samosas filled with vegetables and spices, served with sweet chili sauce

ASSORTED DESSERT SQUARES

Chef's choice of savoury dessert squares garnished with fresh berries



SNACKS SERVES 16 GUESTS

BOTTOMLESS POPCORN	30
KETTLE CHIPS & DIP Served with French onion dip	35
TORTILLA CHIPS & SALSA Fried tortilla chips served with salsa	40
FRENCH FRIES Served with garlic aioli	55
WARM PRETZELS Brushed with margarine and coated with kosher salt	70
MOZZARELLA STICKS Served with warm marinara	80

SALADS SERVES 16 GUESTS

CAPRESE SKEWERS Cherry tomatoes, marinated bocconcini and fresh basil on skewers, drizzled with balsamic glaze	65
GREEK PASTA SALAD Tri-coloured fusilli noodles, cucumber, cherry tomatoes, red onion, and feta cheese with house-made vinaigrette	70
ALMOND BERRY SALAD Iceberg and romaine lettuce, sliced strawberries, blueberries, toasted sliced almonds, red onion, cucumber and feta cheese, served with balsamic dressing	70

Menu items serve 16 guests unless otherwise noted
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 SERVES 16 GUESTS

SEASONAL FRUIT AND BERRIES

Assortment of sliced fruits and berries

90

MARKET FRESH RAW VEGETABLE PLATTER

Assortment of sliced carrots, celery, broccoli, red peppers, cucumbers, and grape tomatoes with ranch dipping sauce

100

CHARCUTERIE BOARD

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

115

HAT TRICK WRAP PLATTER

Assortment of flour tortilla wraps featuring chipotle ranch chicken BLT, tangy barbecue steak with peppers, onions and cheese, and Italian meats with white cheddar and garlic aioli

130

PIZZA CUT INTO 12 SLICES

CHEESE PIZZA

Mozzarella, Monterey Jack and cheddar cheese

40

PEPPERONI PIZZA

Pepperoni and mozzarella cheese

43

WINDSOR SUPREME

Shredded pepperoni, green peppers and mushrooms

45

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

ARENA MAINSTAYS

SERVES 16 GUESTS

SCHNEIDERS CANADIAN HOT DOGS

6-inch hot dogs served with diced tomato and onion on potato buns

90

MINI VEGETABLE SAMOSAS

Crispy samosas filled with vegetables and spices, served with sweet chili sauce

95

PULLED PORK SLIDERS

House-made pulled pork topped with pickled onions

105



FAMOUS PIEROGIS

Pierogies stuffed with potato and cheddar, served with sautéed onions, bacon, sour cream and chives

105

BEEF SLIDERS

Beef sliders topped with cheddar cheese, dill pickles and Thousand Island dressing

110

SZECHWAN CHICKEN SATAY

Grilled chicken satay skewers with a Szechwan glaze, garnished with toasted sesame seeds and green onion

125

CHICKEN TENDERS AND FRIES

Served with plum sauce and garlic aioli

140

CHICKEN WINGS

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

140

SWEETS

SERVES 16 GUESTS

INDIVIDUALLY WRAPPED GLUTEN-FREE VEGAN CHOCOLATE CHIP COOKIES

4 PER COOKIE

COOKIE PLATTER

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

55

CANDY BAR

Assorted candies and chocolates

60

ASSORTED DESSERT SQUARES

Chef's choice of savoury dessert squares garnished with fresh berries

85

Menu items serve 16 guests unless otherwise noted.

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

BEVERAGES

BEER

NON-DOMESTIC

COORS LIGHT	11.50
MOLSON CANADIAN	11.50
OLD VIENNA	11.50

DOMESTIC

COORS ORIGINAL	12.00
HEINEKEN	12.00
MILLER GENUINE DRAFT	12.00
MILLER LITE	12.00

CRAFT

FRANK BREWING CO. BOMBSHELL BLONDE ALE	12.50
FRANK BREWING CO. SUNSHINE JUICY IPA	12.50

COOLERS

SMIRNOFF ICE	12.00
SMIRNOFF PINK LEMONADE	12.00
SMIRNOFF BERRY BLAST	12.00
CROWN ROYAL WHISKY & COLA	12.00

WINE

RED

VIEWPOINTE CABERNET FRANC	11.50
VIEWPOINTE CABERNET MERLOT	11.50

WHITE

VIEWPOINTE CHARDONNAY	11.50
VIEWPOINTE PINOT GRIGIO	11.50

LIQUOR

RAIL	9.50	PREMIUM	10.50	SUPER PREMIUM	11.50
Captain Morgan White Rum		Captain Morgan Dark Rum		Don Julio	
Gordon's Gin		Captain Morgan Spiced Rum		Johnnie Walker Black	
Smirnoff Vodka		Crown Royal Apple			
Crown Royal		Crown Royal Peach			
		J&B			
		Ketel One Vodka			
		Smirnoff Berry Blast			
		Tanqueray			
		Jose Cuervo			

POLICIES & PROCEDURES

The WFCU Centre hospitality team is available from 9:00 a.m. - 5:00 p.m. 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.

SPECIAL DIETARY REQUESTS

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 WFCU Centre, OVG Hospitality 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 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. OVG Hospitality 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. OVG Hospitality, 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.