

SUITE MENU



WELCOME

OVG Hospitality welcomes you to Canada Life Place for the 2025-26 season which promises to be another great year for sports and entertainment. We are looking forward to another great year of world class tours and entertainment. Our culinary team is constantly striving to provide unique and exceptional food options, focusing on local ingredients and house made items, while our Suite Attendants are committed to delivering the exceptional service that you have become accustomed to. As a Luxury Suite holder at Canada Life Place, you and your guests can expect exceptional service and attention to detail from the moment your order is sent in, to the time you leave your suite. We hope you'll enjoy our new menu with the exciting additions that we've made this season. Be sure to ask your Suite Attendant about our improved wine and spirits menu with all the new selections and premium options. Most importantly, please do not hesitate to contact us about any questions or special requests that you may have. We enjoy being creative, so while this menu is meant to streamline the ordering process, please let us know if there's something that you would like to see and we will do everything in our power to accommodate your request. If you are looking to host an occasion or gathering at Canada Life Place (before an event or even on non-event days, for example), we would be glad to discuss the many options that our unique space can offer.

OVG Hospitality Team thanks you for the opportunity to take care of your Food and Beverage needs!

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RYAN MORRISON EXECUTIVE CHEF

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PARTY PACKAGES

Pricing based on 14 people.

KING OF COMBOS

425.00

BOTTOMLESS BUTTERY POPCORN

Bottomless freshly popped buttery popcorn

KETTLE CHIPS & DIP

Kettle cooked original potato chips with dill ranch dip

VEGETABLE PLATTER

Served with ranch dip

WING PLATTER

28 Wings with you choice of Mild, Medium, Hot or Honey Garlic

CHICKEN FINGER PLATTER

28 Chicken fingers served with plum sauce

PIZZA

Choice of two: Cheese, Pepperoni, Canadian, Hawaiian, Vegetarian or Deluxe

COOKIE TRIO

A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies

BATTLE READY COMBO

400.00

BOTTOMLESS BUTTERY POPCORN

Bottomless freshly popped buttery popcorn

CAESAR SALAD

Romaine lettuce, garlic croutons, bacon, shaved parmesan, tossed in a creamy garlic dressing

BAKED GARLIC KNOTS

Freshly baked garlic knots topped with cheese, served with marinara sauce

MEATBALLS

42 All beef meatballs tossed in a Forty Creek Whiskey BBQ sauce

WING PLATTER

28 Wings with you choice of Mild, Medium, Hot or Honey Garlic

PIZZA

Choice of two: Cheese, Pepperoni, Canadian, Hawaiian, Vegetarian or Deluxe

COOKIE TRIO

A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies

FISH & CHIPS COMBO

300.00

COLESLAW

FRENCH FRY PLATTER

HOUSE MADE BEER BATTERED HADDOCK

Served with tartar sauce

COOKIE TRIO

A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies

THE HOT DIGGITY DOG COMBO

225.00

KETTLE CHIPS & DIP

Kettle cooked original potato chips with a french onion dip

SEASONED CRISPY FRIES

Served with a side of garlic aioli

HOT DOGS

14 Hot dogs served with ketchup, relish and mustard

COOKIE TRIO

A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies

 GLUTEN-FREE  VEGAN  VEGETARIAN





STARTERS


Pricing based on 14 people.

**DEEP FRIED BAVARIAN
PRETZELS**  **FULL (14) 120.00 | HALF (7) 60.00**
Salted and served with queso

KETTLE CHIPS & DIP   **25.00**
Kettle cooked original potato chips with a French Onion dip


BOTTOMLESS BUTTERY POPCORN   **20.00**
Bottomless freshly popped buttery popcorn

ROASTED GARLIC FRYUMS  **20.00**
Crispy vegan treat with a vegan mayo dip

**SWEET SOUTHERN LOUISIANA
HEAT SNACK MIX**  **20.00**
A blend of peanuts, sesame sticks, hot Cajun sticks, pretzels and almonds

SALADS

Pricing based on 14 people.

CAESAR SALAD  **65.00**
Romaine lettuce, topped with shaved parmesan, tossed in a creamy garlic dressing, garlic croutons, and bacon served on the side


HOUSE OF GREENS   **60.00**
Mixed greens with chopped cucumbers, grape tomatoes, carrots and red onions and served with a balsamic vinaigrette

COLD APPETIZERS


Pricing based on 14 people.

SEASONAL FRUIT SKEWERS   **MARKET PRICE**

GRAZING PLATTER **175.00**
Perfect for sharing! Salami, prosciutto, assorted cheeses, pickles, olives, pickled vegetables, hummus, artichoke dip, fried pita chips, grilled baguette

ONTARIO CHEESE BOARD  **120.00**
A selection of locally made cheese, marinated olives, grapes with assortment of crackers and grilled baguette

VEGETABLE PLATTER   **75.00**
Served with ranch dip

DIP TRIO  **70.00**
Guacamole, artichoke and asiago dip, dill pickle hummus served with fried pita chips and grilled baguette

 GLUTEN-FREE  VEGAN  VEGETARIAN





HOT APPETIZERS

Pricing based on 14 people.

CHICKEN WINGS 90.00

28 chicken wings served with your choice of 1 sauce:
Mild, Medium, Hot, Honey Garlic, 40 Creek Whiskey BBQ,
Buffalo Hot, Lemon Pepper or Garlic Parm

ADD RANCH 10.00

ADD CARROTS AND CELERY 10.00

GLUTEN FREE WINGS AVAILABLE UPON PREORDER REQUEST

CRISPY CHICKEN FINGERS 90.00

28 chicken fingers served with plum sauce

GLUTEN FREE CHICKEN FINGERS AVAILABLE UPON PREORDER REQUEST

BAKED BRIE 85.00

Warm Canadian brie wrapped in puff pastry, topped with a spicy red pepper jelly served with pita chips, grilled baguette, apple slices, grapes

ARANCINI BALLS 85.00

Italian style rice balls, filled with rice, tomato sauce and cheese, rolled in panko served with pesto mariana

CHICKEN AND WAFFLE SKEWERS 75.00

Crispy chicken bites and waffle bites, tossed in a maple chili sauce

CHEESEBURGER SPRING ROLLS 70.00

Beef, onions, pickles, American cheese, secret sauce

FULLY LOADED NACHOS 70.00

House made pico, green peppers, cheddar and mozza, topped with house made queso and served with salsa and sour cream

ADD CHICKEN OR BEEF 10.00

ADD GUACAMOLE 10.00

ADD EXTRA SALSA 8.00

ADD EXTRA SOUR CREAM 8.00

ADD JALAPENOS 8.00

BEER BACON CHEESE DIP 70.00

Served with pita chips and soft baked pretzel sticks.

PEROGY PLATTER 65.00

Potato and cheddar perogies topped with bacon and caramelized onions served with a sour cream dip

BEEF WAGYU FRIED DUMPLINGS 65.00

Served with Korean BBQ sauce, sesame seeds, and green onions

MAC AND CHEESE BALLS 65.00

House made mac and cheese balls, rolled in panko topped with Cheeto crumble and served with Fancy Sauce

JALAPENO SPRING ROLLS 60.00

Served with sour cream

VEGETABLE DUMPLINGS 60.00

Served with Korean BBQ sauce, sesame seeds, and green onions

POUTINE 60.00

French fries, beef gravy, cheese curds

MEATBALLS 55.00

28 all-beef meatballs covered in forty Creek Whiskey BBQ sauce

VEGAN MEATBALLS AVAILABLE UPON PREORDER REQUEST

GARLIC KNOTS 50.00

Freshly baked garlic knots topped with cheese, served with marinara sauce

FRENCH FRY PLATTER 50.00

Served with a side of garlic aioli

 GLUTEN-FREE  VEGAN  VEGETARIAN





SLIDERS

Pricing based on 14 people.

BBQ BEEF AND CHEDDAR SLIDERS 95.00

Shaved Beef, 40 Creek BBQ Sauce, crispy onion ring, American cheddar, garlic mayo, brioche bun

LITTLE MAC SLIDERS 90.00

Beef patty, secret sauce, lettuce, onion, pickle, american cheese, brioche bun

CLASSIC CRISPY CHICKEN SLIDERS 90.00

Buttermilk fried chicken, lettuce, tomato, pickles, mayo, brioche bun

KICK IT UP WITH A SIDE OF BUFFALO HOT SAUCE 10.00

KOREAN FRIED CHICKEN SLIDER 90.00

Fried buttermilk chicken, Korean BBQ sauce, cucumbers, pickled red onion, coleslaw, brioche bun

VEGAN MEATBALL SLIDERS ^{VG} 90.00

Plant based meatballs, marinara sauce, vegan cheese, brioche bun

PIZZA

12 slices per pizza

HAWAIIAN 40.00

Bacon, ham, pineapple and mozzarella cheese

CANADIAN 40.00

Pepperoni, bacon, mushroom and mozzarella cheese

MEAT LOVERS 40.00

Pepperoni, bacon, sausage, mozzarella cheese

VEGETARIAN 38.00

Mushrooms, caramelized onions, roasted red peppers, mozzarella cheese

PEPPERONI 38.00

Pepperoni and mozzarella cheese

CHEESE 38.00

 GLUTEN-FREE  VEGAN  VEGETARIAN





DESSERTS

Pricing based on 14 people.

ANNIES CHOCOLATE CHARUCTIERIE BOARD	100.00
Local assorted Annies premium chocolate, fresh strawberries	
BOXCAR DONUTS	125.00
14 assorted boxcar dounts	
SMORES POUTINE	70.00
Funnel cake fries, chocolate chips, marshmallows, graham crumb, caramel and chocolate drizzle	
CHURROS	50.00
28 Fried churros, tossed in cinnamon sugar	
COOKIE TRIO	42.00
A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies	
CLASSIC BUTTER TARTS	42.00
14 per order	

 GLUTEN-FREE  VEGAN  VEGETARIAN



POLICIES & PROCEDURES

ORDERING FOR YOUR SUITE

The Canada Life Place hospitality team is available from 9:30am - 5:00pm Monday through Friday to assist with your food and beverage needs. Our staff is here to make your visit to Canada Life Place 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 Canada Life Place, no outside food or beverage products are allowed anywhere in Canada Life Place, 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 72 hours prior to each event. For your convenience you may place your food order through the suite pre-order portal at <https://preorder.tapin2.co/canadalifepace>. You should have already received your login and password. If you have any questions with placing your pre-order, please email catering@canadalifepace.com for help.

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.

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 12% management charge and sales tax. 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 21. 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 21 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.

