

SUITE MENU



WELCOME

Thank you for joining us at Canada Life Place.

OVG Hospitality is the exclusive, in-house food and beverage partner for Canada Life Place, providing a seamless experience from pre-order through event-day service. Our team is dedicated to delivering high-quality food and attentive service for you and your guests.

Whether you are cheering on the London Knights, or attending another event, this suite menu offers a variety of food and package options designed for sharing. We are happy to accommodate a variety of dietary needs. Please contact your suite administrator in advance so we can best serve you and your guests.

We look forward to serving you.

SANDRA DOYLE LUXURY SUITE MANAGER
CATERING@CANADALIFEPLACE.COM
519-667-5749

RYAN MORRISON EXECUTIVE CHEF

DOUG KINSELLA GENERAL MANAGER



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PARTY PACKAGES

Pricing based on 14 people.

MONTHLY CHEF'S FEATURED COMBO

500.00

CHECK OUR ONLINE ORDERING PLATFORM FOR CHEF MORRISON'S MONTHLY SPECIAL

KING OF COMBOS

450.00

BOTTOMLESS BUTTERY POPCORN

Bottomless freshly popped buttery popcorn

KETTLE CHIPS WITH FRENCH ONION DIP

Kettle cooked original potato chips with French onion dip

VEGETABLE PLATTER

Served with ranch dip

WING PLATTER

28 Wings with you choice of mild, medium, hot or honey garlic sauce

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

425.00

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, served with marinara sauce

MEATBALLS

28 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 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

THE HOT DIGGITY DOG COMBO

225.00

KETTLE CHIPS & FRENCH ONION 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



STARTERS

Pricing based on 14 people.

KETTLE CHIPS & DIP 25

Kettle cooked original potato chips with a French Onion dip

BUTTERY POPCORN 25

Bottomless freshly popped buttery popcorn

ROASTED GARLIC FRYUMS 20

Crispy vegan treat with a vegan mayo dip

SALADS

Pricing based on 14 people.

CAESAR SALAD 65

Romaine lettuce, shaved Parmesan, creamy garlic dressing and garlic croutons, with bacon served on the side

HOUSE OF GREENS 60

Mixed greens with chopped cucumbers, grape tomatoes, carrots and red onions and served with a balsamic vinaigrette

DILL PICKLE PASTA SALAD 50

Macaroni, shredded pickles, red peppers, onions, cheddar cheese and dill mayonnaise

COLD APPETIZERS

Pricing based on 14 people.

GRAZING PLATTER 185

Salami, Calabrese, prosciutto, assorted cheeses, gherkins, marinated olives, pickled vegetables, roasted red pepper hummus and French onion dip, served with assorted breads

CHARCUTERIE CUPS 175

14 individual charcuterie cups with a meat skewer, cheese skewer, pretzels, pickle, grapes and crackers

ONTARIO CHEESE BOARD 120

A selection of locally made cheese, marinated olives and pickles, served with an assortment of crackers and grilled baguette

VEGETABLE PLATTER 80

Served with ranch

MEDITERRANEAN DIP TRIO 70

Bruschetta, tzatziki and roasted red pepper hummus, served with assorted breads, marinated olives and cucumber

SEASONAL FRUIT SKEWERS MARKET PRICE



HOT APPETIZERS

Pricing based on 14 people.

CHICKEN WINGS 95

28 chicken wings served with your choice of mild, medium, hot or honey garlic sauce

ADD RANCH OR BLUE CHEESE 10

ADD CARROTS AND CELERY 10

GLUTEN-FREE WINGS AVAILABLE UPON PREORDER REQUEST

CRISPY CHICKEN FINGERS 90

28 chicken fingers served with plum sauce

Toss in your favorite sauce for an additional \$10

GLUTEN-FREE CHICKEN FINGERS AVAILABLE UPON PREORDER REQUEST

UPGRADE TO LOCAL BTRMLK FRIED CHICKEN 30

BAKED BRIE 88

Warm Canadian brie wrapped in puff pastry and topped with mixed berry jelly, served with pita chips, grilled baguette, apple slices, grapes, spicy pecans and marinated olives

ARANCINI BALLS 87

Italian-style rice balls filled with rice, tomato sauce and cheese, rolled in panko and served with Pesto Mariana

LOADED PULLED PORK CORNBREAD 85

Jalapeño cornbread topped with honey Cajun barbecue pulled pork, queso, pico and green onions

JALAPEÑO SPRING ROLLS 80

28 rolls served with sour cream

CHICKEN AND WAFFLE SKEWERS 76

Crispy chicken bites and waffle bites tossed in maple chili sauce

FULLY LOADED NACHOS 75

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

ADD CHICKEN OR BEEF 10

ADD GUACAMOLE 10

ADD EXTRA SALSA 8

ADD EXTRA SOUR CREAM 8

ADD JALAPEÑOS 8

SPINACH AND ARTICHOKE DIP 75

House-made spinach dip served with fried corn tortillas

MAC AND CHEESE BALLS 70

28 house-made mac and cheese balls rolled in panko, topped with Cheetos crumble and served with Fancy Sauce

WAGYU BEEF DUMPLINGS 65

28 dumplings served with Korean barbecue sauce, sesame seeds and green onions

CHICKEN SAMOSAS 65

28 handmade samosas stuffed with spiced chicken, onions and spices, served with sweet chili curry aioli

PEROGY PLATTER 65

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

POUTINE 62

French fries, beef gravy and cheese curds

VEGETARIAN SAMOSAS 60

28 handmade samosas stuffed with mashed potatoes, peas and spices, served with sweet chili curry aioli

VEGETABLE DUMPLINGS 60

28 dumplings served with Korean barbecue sauce, sesame seeds and green onions

MEATBALLS 60

28 all-beef meatballs covered in Forty Creek whisky barbecue sauce

VEGAN MEATBALLS AVAILABLE UPON PRE-ORDER REQUEST

BRUSCHETTA AND GOAT CHEESE 55

House-made bruschetta topped with goat cheese, mozzarella and balsamic drizzle on toasted baguette

FRENCH FRY PLATTER 52

Served with garlic aioli

GARLIC KNOTS 50

28 garlic knots loaded with warm garlic butter and served with marinara sauce



SLIDERS

Pricing based on 14 people.

BBQ BEEF AND CHEDDAR SLIDERS 95

14 shaved beef sliders with American cheddar, caramelized onions, roasted red peppers, Forty Creek barbecue sauce and garlic mayonnaise on Martin's potato rolls

CLASSIC CHICKEN SLIDERS 95

14 buttermilk fried chicken sliders with lettuce, pickles and mayonnaise on brioche buns

CHICKEN PARM SLIDERS 95

14 fried chicken sliders with mozzarella and marinara sauce on garlic knot buns

TURKEY CLUB SLIDERS 92

14 shaved turkey sliders with cheddar, bacon, lettuce, tomato and basil mayonnaise on soft Martin's potato rolls

LITTLE MAC SLIDERS 90

14 beef patty sliders with American cheese, lettuce, onion, pickle and secret sauce on brioche buns

PULLED PORK SLIDERS 90

14 honey Cajun barbecue pulled pork sliders with American cheddar, shredded pickles, coleslaw and chipotle aioli on soft Martin's potato rolls

PIZZA

12 slices each. Gluten-free pizzas available upon preorder request

HAWAIIAN 42

Bacon, ham, pineapple and mozzarella cheese

CANADIAN 42

Pepperoni, bacon, mushroom and mozzarella cheese

DELUXE 40

Pepperoni, mushroom, green pepper and mozzarella cheese

VEGETARIAN 40

Mushroom, tomato, roasted red peppers and mozzarella cheese

PEPPERONI 40

Pepperoni and mozzarella cheese

CHEESE 38



DESSERTS

Each selection serves 14 guests unless otherwise noted

BOXCAR DONUTS	125
28 mini local Boxcar donuts	
S'MORES POUTINE	70
Funnel cake fries, chocolate chips, marshmallows, graham crumb, caramel and chocolate drizzle	
CANDY JARS	60
Sour Patch Kids, Fuzzy Peaches, Cherry Blasters, Nerds Clusters, Milk Duds and Twizzlers	
FRENCH TOAST DONUT BITES	45
28 French toast-filled donut bites drizzled with caramel and chocolate sauce	
CLASSIC BUTTER TARTS	42
14 per order	
COOKIE TRIO	42
A combination of chocolate chip, candy-coated milk chocolate and double chocolate cookies	
ICE CREAM BARS	9.75 EACH
"Welcome to a world of indulgence" Vanilla Milk Chocolate, Salted Caramel, Oreo and Kit Kat	

POLICIES & PROCEDURES

OUTSIDE FOOD AND BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage service at Canada Life Place. Any exceptions require prior written approval from the General Manager.

LEFTOVER FOOD AND BEVERAGES

Due to the length of time food may be displayed during an event and food safety considerations, leftovers may not be taken off the premises.

ADVANCE ORDERING

Advance ordering allows us to provide the widest selection while maintaining the highest standards of presentation, service, quality and freshness at the best value. Advance orders must be received no later than 12 p.m. 2 days before the event. Orders placed after the deadline will be limited to selections from the event-day menu and are subject to availability.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to accommodate special dietary requests with at least 48 hours advance notice. Please contact your OVG Hospitality representative to discuss available options.

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 representative in advance of any food allergies so we can best serve you and your guests.

ALCOHOL BEVERAGE SERVICE

As the licensed alcohol provider at Canada Life Place, OVG Hospitality is responsible for the service and regulation of alcoholic beverages at the venue. Alcoholic beverages may not be brought onto or removed from the premises. In compliance with provincial and local liquor laws, we reserve the right to request proper identification and refuse alcohol service to intoxicated or underage guests.

MANAGEMENT CHARGE AND TAXES

All food and beverage orders are subject to an 12% Management Charge and applicable taxes. The entirety of the Management Charge is the sole property of the food and beverage service company or venue owner or operator, as applicable, and is used to cover costs and expenses related to food and beverage service and administration. The Management Charge is not a tip or gratuity, and no portion will be distributed as a tip or gratuity to employees who provide service to guests.

BILLING AND PAYMENT

All suite orders require a completed client information form and an approved payment method on file. Charges for advance orders, event-day additions and other incidental purchases will be applied to the suite account or payment method on file. Any outstanding balance is due at the conclusion of the event unless alternative billing arrangements have been approved in writing by OVG Hospitality. Outstanding balances may be subject to a delinquent charge of 1.5% per month.

CANCELLATIONS

Cancellations must be submitted by email or in writing to your OVG Hospitality representative. Cancellations received after 24 hours prior to the start of the event] may result in charges up to 100% of the affected order.