



canada **life** place™

EVENT DAY MENU

Thank you for joining us at Canada Life Place. OVG Hospitality is the exclusive, in-house food and beverage partner for Canada Life Place. We look forward to serving you and your guests.

STARTERS

Each selection serves 14 guests

BUTTERY POPCORN

Bottomless freshly popped buttery popcorn

25

KETTLE CHIPS AND DIP

Kettle-cooked original potato chips with French onion dip

25

SALADS

Each selection serves 14 guests

CAESAR SALAD

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

65



HOT APPETIZERS

Each selection serves 14 guests

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

CRISPY CHICKEN FINGERS 90

28 chicken fingers served with plum sauce

TOSS IN YOUR FAVORITE SAUCE FOR AN ADDITIONAL 10

ARANCINI BALLS 37

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

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 10.00

ADD GUACAMOLE 10.00

ADD EXTRA SALSA 8.00

ADD EXTRA SOUR CREAM 8.00

ADD JALAPEÑOS 8.00

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

VEGETABLE DUMPLINGS 60

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

VEGETARIAN SAMOSAS 60

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

FRENCH FRY PLATTER 52

Served with garlic aioli

GARLIC KNOTS 50

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

PIZZA

12 slices each

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

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

ICE CREAM BARS 9.75 EACH

"Welcome to a world of indulgence"

Vanilla Milk Chocolate, Salted Caramel, Oreo and Kit Kat



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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.

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 event-day orders 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.

