

SUITE MENU



WELCOME

OVG Hospitality welcomes you to Budweiser Gardens for the 2023-24 season which promises to be another great year for sports and entertainment. Our 2016 Memorial Cup Champion London Knights will be looking to add another championship banner for the rafters here at Budweiser Gardens. We are looking forward to another great year of world class tours and entertainment. Our new 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 Budweiser Gardens, 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 Budweiser Gardens (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!

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

RYAN MORRISON EXECUTIVE CHEF

DOUG KINSELLA GENERAL MANAGER



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PARTY PACKAGES

Pricing based on 14 people.

KING OF COMBOS

400.00

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

375.00

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

THE BIG BURGER COMBO

300.00

KETTLE CHIPS & DIP

Kettle cooked original potato chips with a french onion dip

FRENCH FRY PLATTER

CHEESEBURGERS

14 All Beef cheeseburgers served with ketchup, relish, mustard, lettuce, tomato, onion and pickle

COOKIE TRIO

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

THE HOT DIGGITY DOG COMBO

200.00

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





STARTERS

Pricing based on 14 people.

KETTLE CHIPS & DIP 20.00

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

GUAC AND CHIPS 40.00

Corn tortillas, house made guacamole, house made pico

SALADS

Pricing based on 14 people.

HOUSE OF GREENS 55.00

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

CAESAR SALAD 60.00

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

COLD APPETIZERS

Pricing based on 14 people.

FRUIT PLATTER 75.00

A variety of seasonal fresh fruit

VEGETABLE PLATTER 70.00

Served with ranch dip

ONTARIO CHEESE BOARD 70.00

A selection of locally made cheese, grapes and an assortment of crackers

CHARCUTERIE BOARD 100.00

Chef's selection of local and regional meats and cheeses, fresh grapes, olives, crackers and crostinis. Served with grainy mustard and roasted red pepper hummus

 Gluten-Free

 Vegan





HOT APPETIZERS

Pricing based on 14 people.

GARLIC BREAD & CHEESE 48.00

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

BACON BEER DIP AND PRETZELS 67.00

House made beer dip, topped with bacon and cheese, served with assorted warm soft pretzels

CHEESEBURGER SPRING ROLLS 65.00

Beef, onions, pickles, american cheese, with secret sauce

PIZZA EGG ROLLS 60.00

Pepproni, mozzarella, marinara sauce

POUTINE 60.00

French fries, beef gravy, cheese curds

BAKED BRIE 85.00

Warm Canadian brie wrapped in puff pastry, topped with fig jam and toasted almonds, served with crostinis, apple slices and an assortment of crackers

PEPPER BACON MAC 'N CHEESE 50.00

Macaroni, peppercorn bacon with a house made 3 cheese cream sauce

MEATBALLS 50.00

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

ARANCINI BALLS 85.00

Rice ball ricotta Arancini balls with a basil pesto and marinara sauce for dipping

PEROGY PLATTER 65.00

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

FRENCH FRY PLATTER 50.00

Served with a side of garlic aioli

CRISPY CHICKEN FINGERS 90.00

28 Chicken fingers served with plum sauce.

FULLY LOADED NACHOS 67.00

House made pico, green peppers, cheddar and mozza. topped with house made queso and your choice of chicken or beef. served with salsa and sour cream.

ADD A SIDE OF GUACAMOLE OR JALAPENOS 7.00

CHICKEN WINGS 85.00

28 Chicken wings tossed in your choice of wing sauce

CHOOSE YOUR SAUCE

Mild, Medium, Frank's Hot, Forty Creek Whisky BBQ, Honey Garlic

CHICKEN AND WAFFLE SKEWERS 72.00

Crispy chicken bite and waffle holes lightly tossed in a maple chili sauce



Gluten-Free



Vegan





SLIDERS

Pricing based on 14 people.

BBQ BEEF AND CHEDDAR SLIDERS 95.00

Shaved Beef, 40 Creek BBQ Sauce, caramelized onions, American cheddar, garlic mayo

LITTLE MAC SLIDERS 85.00

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

FIRECRACKER CHICKEN SLIDERS 90.00

Fried chicken, buffalo hot sauce, jalapeno, tomatoes, lettuce, ranch

PORTOBELLO SLIDER 70.00

Pesto mayo, swiss cheese, roasted red peppers, crispy onions

PIZZA

12 slices per pizza

HAWAIIAN 40.00

Bacon, ham, pineapple and mozzarella cheese

CANADIAN 40.00

Pepperoni, bacon, mushroom and mozzarella cheese

DELUXE 40.00

Pepperoni, mushroom, green pepper, kalamata olives and mozzarella cheese

VEGETARIAN 38.00

Mushroom, green pepper, tomato and onion and mozzarella cheese

PEPPERONI 38.00

Pepperoni and mozzarella cheese

CHEESE 38.00

 Gluten-Free


 Vegan





DESSERTS

Pricing based on 14 people.

COOKIE TRIO A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies	40.00
CINNAMON BITES Tossed in cinnamon sugar	25.00
ASSORTED BUTTERTARTS Classic buttertarts with flaky pastry and chocolate chips	40.00
CANDY BAR Cherry Blasters, Swedish Berries, Fuzzy Peaches, Twizzlers, Reese's Pieces and Milk Duds	50.00
RICE KRISPIE SQUARES 	35.00



Gluten-Free



Vegan



ORDERING INFORMATION

ORDERING FOR YOUR SUITE

Orders can be placed by:

Email: catering@budweisergardens.com

When placing your order please specify your suite number, contact name, phone number, company name, date and time of the event, and payment method. Payment for all charges can be made with credit card. MasterCard, Visa and American Express are all accepted. Harmonized sales tax, as well as a 12% Administration Charge will be added to all food and beverage totals. The charges will not be incurred until the conclusion of the event; at which time full payment is required.

ADVANCE ORDERING

Advanced ordering gives you the opportunity to choose from a menu that offers a larger variety of options compared to our standard event day menu. Advanced orders must be received 72 hours prior to the event.

EVENT DAY ORDERING

Our event day menu will be available in your suite during the event. These orders must be placed through your suite attendant. The menu is a limited selection compared to our advanced ordering menu and is provided as a convenience to our guest to have additional food added to their existing pre-event orders.

STANDING SUITE ORDERS

Each suite holder has the option of placing a standing food and/or beverage order. The suite holder has the option of choosing which events they would like their standing order to be available as well as the ability to change these orders within the advanced ordering guidelines. Please contact the Food and Beverage Coordinator if you are interested in this feature.

POLICIES & SERVICES

ALCOHOL SERVICE

OVG Hospitality is a food and beverage company who is dedicated to the safe and responsible service of alcoholic beverages to their patrons during private and public events. Bottles and cans are prohibited to be brought into or taken out of the suites or Budweiser Gardens itself. When exiting your suite please pour beverages into the provided cups. Coolers and liquor will not be opened without the suite owner present; the suite owner may, in advance of an event, designate authorized users of the suite to gain access to the alcohol. This authorization must be presented in writing. Please keep in mind that the suite owner and authorized representatives are subject to all social host laws while entertaining in their suite. Minors under the age of 19 are not permitted to consume alcoholic beverages. Alcohol that has been purchased but remains unopened during an event may be restocked in a bar.

ADMINISTRATION CHARGE & TAXES

All catered events are subject to a 12% Administration Charge. This Administration Charge is the sole property of the food/beverage service company and is used to cover such party's cost and expenses in connection with the catered event (other than employee tips, gratuities and wages). The Administration 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.

MAILING ADDRESS

OVG Hospitality
99 Dundas Street
London ON
N6A 6K1

BUSINESS HOURS

Monday-Friday
9:30am to 5:00pm

OVG HOSPITALITY MANAGEMENT

RYAN MORRISON, EXECUTIVE CHEF

Ryan is responsible for the culinary department within Budweiser Gardens. Chef Morrison has extensive experience in the culinary world and is highly qualified with accommodating all special dietary requirements. Please do not hesitate to see what options may be available.
Phone: 519-667-5727 | Email: Ryan.Morrison@oakviewgroup.com

SANDRA DOYLE, PREMIUM SERVICES MANAGER

Sandra oversees the luxury suite and restaurant team. She will be happy to assist in any questions you might have in regards to the luxury suites.
Phone: 519-667-5749 | Email: Catering@budweisergardens.com

