



SAVOUR... SUITE MENU

Rogers K-Rock Centre

● SNACKS ● COLD STARTERS ● HOT STARTERS ● BETWEEN THE BREADS ● PIZZA ● SALADS ● ENTRÉE SELECTIONS ● SWEETS ● REFRESH ● SUITE INFORMATION ●



Snacks

All items serve 10-12 guests unless otherwise specified.

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

Trail Mix

Assortment of Nuts, Grains, Seeds, Dried Fruit and Sweets 25

Premium Mixed Nuts

Assortment of Cashews, Almonds, Pecans and Peanuts 30

Kettle Cooked Chips •

Served with French Onion Dip 25

Tortilla Chips •

Served with Fresh Pico de Gallo & Cumin Cream 25

Bottomless Popcorn •

Fresh popped and never runs out 20



Cold Starters

All items serve 10-12 guests unless otherwise specified.

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• Available for Event Day Ordering

Smoked Salmon •

House Smoked Salmon, Lemon and Capers 55

Hummus Salad Wraps

Garlic Hummus, Pickle and Turnip wrapped in Rice Paper 45

Salted Edamame •

Steamed Edamame, Rock Salt 30

Market Fresh Fruit •

Artistically displayed Seasonal Fresh Cut Fruit 40

Artisan Cheese Board

Fine selection of Local Cheeses, Toasted Breads and Crackers 55

Charcuterie Display

Cured and Smoked Meats, Pickled Vegetables, Cheese, Condiments and Toast Points 55

Farmers Market Crudité •

Fresh cut Garden Vegetables and Herb-Ranch Dressing 40

Jumbo Shrimp Cocktail

Served with House-made Cocktail Sauce and Lemon Wedges 60

Chilled Beef Tenderloin

Seasoned and grilled to perfection, chilled and sliced, served with Silver Dollar Rolls and Horseradish Cream Sauce 70



Hot Starters

All items serve 10-12 guests unless otherwise specified.

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• Available for Event Day Ordering

Cheesy Chorizo Dip •

House Made Chorizo, Caramelized Onions, Four Cheese Blend 30

Bacon Mac and Cheese Balls •

Creamy Mac and Cheese, House Smoked Bacon, Panko Breading, Maple Bacon Sauce 35

Skewer Trio

(5) Grilled Marinated Chicken Skewers, Thai Beef Skewers and Our Famous Bacon on a Stick 75

Chicken Tenders •

Crispy Tenders served with Honey Mustard, Ranch and BBQ Dipping Sauces 65

Chicken Wings •

Traditional Naked Wings fried golden crisp, tossed in choice of sauce: Buffalo, BBQ, Sweet Chili, Garlic Parmesan or Cajun Dry Rub. Served with Carrots, Celery and Bleu Cheese Dipping Sauce 60

[MORE HOT STARTERS ▶](#)



Hot Starters

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• Available for Event Day Ordering

BBQ Meatballs

Homestyle Meatballs smothered in Sweet Baby Ray's BBQ Sauce 60

Soft Pretzels •

Bavarian style served with Mustard and Warm Cheese Dipping Sauces 50

Potato Skins

Oven roasted Idaho Potato Skins, Melted Aged Cheddar Cheese, Smoked Bacon Bits and Fresh Green Onions served with Sour Cream and Ranch Dressing 50

Spinach Artichoke Dip

A warm and creamy combination of Braised Artichokes and Baby Spinach with blend of Italian Cheeses served with Pita Chips 40



Between the Breads

All items serve 10-12 guests unless otherwise specified.

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- Available for Event Day Ordering

HOT

Jerk Pork Tacos

Pulled Jerk Pork, Pico de Gallo, Soft Tortillas served with Rice and Beans 100

Prime Rib Stuffed Yorkshire Puddings

Shaved Prime Rib, Mini Yorkies, Au Jus, Creamy Horseradish Mayo 105

Classic Sliders

Choice of Smoked Pulled Pork or All-Beef Sliders, Sliced Cheese, Dill Pickle Chips 90

Gourmet Burgers •

Angus Beef Burgers, Caramelized Onions, Smoked Bacon, Aged Cheddar Cheese served with Fresh Buns, Mustard, Ketchup and Mayonnaise 110

[MORE BETWEEN THE BREADS ▶](#)



Between the Breads

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HOT

Hot Dogs •

All Beef, Pepper Relish, Diced Onion, Mustard, Ketchup and Fresh Buns 90

Sausage Sampler

(4) of each: Bratwurst, Kielbasa and Italian Sausage, served with Sauerkraut, Sautéed Peppers and Onions, Marinara, Shaved Parmesan, Yellow and Spicy mustard, Fresh Buns 95

Sliced Beef Brisket •

Smoked low and slow served with BBQ Sauce, Dill Pickle Chips and Sweet Mini Rolls 120

[MORE BETWEEN THE BREADS ▶](#)



Between the Breads

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COLD

Grilled Vegetable Sub

Grilled Vegetables, Goat Cheese, Balsamic Reduction, Fresh Baked Bun 55

Italian Super Sub

Smoked ham, Genoa Salami, Prosciutto, Giardiniera and House Italian dressing 60

Chicken Caesar Wraps

Grilled Chicken, Romaine, Shredded Parmesan, Caesar Dressing, Flour Tortilla 75

Chicken Club

Grilled Chicken, Smoked Bacon, Lettuce, Tomato and Avocado Mayonnaise 80



Pizza

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

Canadian •

Pepperoni, Bacon, Mushrooms 30

Cheese •

Three Cheese Blend 25

Pepperoni •

Classic 30

Meat Lovers •

Pepperoni, Ham, Bacon and Sausage 35

Garden Vegetable •

Mushrooms, Onion, Green Pepper and Black Olives 30



Salads

All items serve 10-12 guests unless otherwise specified.

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Village Greek

Tomato, Cucumber, Red Onion, Feta Cheese 55

Garden House

Baby Field Greens, Tomato, Sliced Red Onion, Cucumbers,
Herbed Croutons, House-made Balsamic Vinaigrette 55

Caesar ●

Romaine, Shaved Parmesan, Herbed Croutons,
Caesar Dressing 60



Entrée Selections

All items serve 10-12 guests unless otherwise specified.

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• Available for Event Day Ordering

Maple Bacon Pork Tenderloin

Grilled Tenderloin, Garlic Mashed Potato, Fresh California Mixed Vegetables, Fresh Rolls and Butter 240

Grilled Lamb Chops

Frugal Farm Lamb, Lemon Rice, Greek Salad, Warm Pitas 285

Chicken Marsala

Pan-seared Boneless Chicken Breast, Sautéed Mushrooms, Garlic and Marsala Wine, Smashed Red Skin-Chive Potatoes, Haricot Verts, Fresh Rolls and Butter 240

Atlantic Salmon

Wild-Caught, baked, Lemon-Caper-Dill Sauce, Wild Rice Pilaf, Grilled Asparagus, Fresh Rolls and Butter 265

Beef Tenderloin

Seasoned and grilled to perfection, Red Wine Demi-Glace, Roasted Fingerling Potatoes, Creamed Spinach and Horseradish Cream Sauce, Fresh Rolls and Butter 300



Sweets

All items serve 10-12 guests unless otherwise specified.

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Fried Apples

Crispy Fried Apples, Warm Caramel 30

Chocolate Dipped Strawberries

40

Gourmet Cookies

House-made, served by the dozen 30

Triple-Chocolate Brownies

Creamy and delicious, served by the dozen 40

Candy Land

Plain and Peanut M&M's, Skittles and Twizzlers 40

Petit Fours

Bite-size decadent delights 40

Special Occasion Cakes

Customized for your special day. Please consult with Suite Catering Manager



Refresh

Soft Drinks

6 Pack: Coke, Diet Coke, Ginger Ale, Sprite, Root Beer 16

Domestic Beer

Molson Canadian, Coors Light 46

Import/Craft Beer

6 Pack: Heineken, Blue Moon, Beau's Lug Tread, Smithavens Kellerbier 50

Coolers/Ciders

6 Pack: Smirnoff Ice, Strongbow 50

House Wine

Sandbanks, Vintage 10 - Ask About Today's Availability 45

Premium Wine

Kim Crawford - Ask About Today's Availability 60

[MORE REFRESH ▶](#)

Vodka

New Amsterdam
90

Grey Goose
135

Gin

Tanqueray
90

Bombay Sapphire
100

Rum

Bacardi
90

Captain Morgan Spiced
100

Tequila

Sauza Silver
90

1800
120

Whiskey

Canadian Club
90

Crown Royal
100

Bourbon

Jack Daniels
120

Makers Mark
135

Scotch

Dewar's 12 Years
120

Johnnie Walker Black
12 Year
140

Cognac

Courvoisier VO
150

Cordials

Kahlua
90

Mixers

Clamato Juice

Tonic Water

Soda Water

Orange juice

Cranberry Juice

Sweet and Sour

Olives

Lemons/Limes

Suite Information

Advance Ordering

Food and beverage orders may be placed with our suite catering manager by calling (613) 650-5061, during daily business hours from 9 am to 4 pm. On event days, our staff will be available to assist you from 9 am until the conclusion of the event. To avoid confusion, please specify suite number, suite owner, date and time of the event for which you are ordering, as well as the name and phone number of the party placing the order. We encourage you to appoint one person to place all orders to develop more effective communications and to avoid duplication of orders. To ensure that SAVOUR will satisfy all of your food and beverage requirements, we request that you place your orders by 12 Noon, one (1) day prior to the event. Example: Thursday for Friday, Friday for Saturday, Sunday, and Monday, etc. Any orders placed after this time can only be ordered from the Event Day Menu.

Event Day Menu

A separate event day menu is provided in each suite for your review. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to your guests; however, it is meant to supplement your pre event order, not to replace it. Please allow 45 minutes for event day orders. Event day ordering will conclude during the second intermission. Your cooperation is sincerely appreciated.

[MORE SUITE INFORMATION ▶](#)

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Personalized Services

On event days, a suite attendant will be assigned to your luxury suite. The attendant is there to take your food and beverage orders, and assist in your suite experience. These attendants are responsible for a group of suites.

If you desire a dedicated suite attendant or bartender to remain exclusively in your suite for an event, please contact the suite catering office at (613) 650-5061. Please allow 5 days notification to ensure your request can be accommodated.

Payment Procedures

Information provided upon placement of your order determines the payment method for each suite. All suite holders will receive a computer generated check at the conclusion of each event. A credit card of Visa, Mastercard, or American Express must be provided with your order to be processed. For your convenience, a credit card number and list of authorized signers can be placed on file in our premium seating office and used to settle your bill for future events. Please notify the Premium Seating Office at (613) 650-5061 if you would like to complete this form.

Administration Charges And Taxes

All food and beverage charges are subject to a 13% HST and 15% Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees .

Cancellations

Should you need to cancel your event order, please contact our catering office at (613) 650-5061. If your cancellation request is made at least 24 hours prior to the event, you will incur no charges. If the request is not made within the 24-hour minimum, a 50% charge will be assessed on food and beverage invoices and 100% of the attendant fee.

Alcoholic Beverages

SMG Food and Beverage LLC, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the Province of Ontario. Therefore, in compliance with these laws, all alcoholic beverages must be supplied by SAVOUR. Alcoholic beverages are not permitted to be brought into or out of the Rogers K-Rock Centre.

Province of Ontario prohibits the consumption of any alcoholic beverages by any person under the age of 19. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite.

Pre-ordered alcohol will be put in your suite prior to your arrival. Any left over beverages from the event will be locked up and must stay in the suite for future events.

Contact Us

Catering and Suite Sales: (613) 650-5061. We look forward to serving you at the Rogers K-Rock Centre.