

menu

FirstOntario Centre- Hamilton
2019-2020 suites

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

Welcome...

... to another action packed, show stopping season at FirstOntario Centre ! Home of the Hamilton Bulldogs and Hamilton Honey Badgers !

Compass Group Canada – Restaurant Associates Catering is looking forward to a memorable season with lots of wins, excitement and savoury food !

Our Catering Team is proud to introduce several new items to this year's menu. We always strive to set the next level in catering and this year is no different !

We strive for excellence in our food quality and presentation. Our Luxury Suite Staff aim to provide memorable local, fresh and house made items, to enhance your entertainment experience.

We invite you to sit back, relax, enjoy and let us take care of you and your guests !

**GO BULLDOGS !
GO BADGERS !**

Information

Placing Food Orders:

We ask that you designate one individual to be your primary contact for all food and beverage correspondence and queries. In order to ensure availability of menu items and timely delivery of your food orders we ask that you place your orders according to our deadlines that will be allocated by the Corporate Suites Manager. An email will be sent out with the deadline notification. All orders require advance ordering / preparation and therefore we have a strict date for our event deadlines. If you have any questions regarding the ordering process, please call our Corporate Suites Manager at 905.521.0323.

Suite Menu and Special Requests

Most items on the menu will serve 10-12 people. We will be pleased to assist you with your order should you have any questions, would like suggestions, or require any additional services. Every effort will be made to accommodate your request. Should a request incur a significant cost, we will advise you of that cost in advance and request your permission to proceed.

Host and Hostess Requirements

A host / hostess will be assigned to your Suite for your convenience to tend to the needs of you and your guests. All staff are “ Smart Serve “ certified and will monitor consumption for responsible alcohol service. Please note that if you would like a specific host/hostess solely dedicated to your Suite please let us know a minimum of 72 hours in advance of the Event. An additional charge of \$50.00 will be added to your Suite bill for each occasion.

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

Information

Alcohol Policies

Please be aware that it is our legal obligation to strictly comply with all rules and regulations of the Alcohol and Gaming Commission of Ontario with respect to responsible alcoholic beverage consumption at FirstOntario Centre. All alcoholic beverages must be purchased on site. No individual will be permitted to leave the building with alcoholic beverages. It is the policy of Compass Group Canada that any person whom appears to be under the age of 25 will be asked for photo ID. It is against the law to permit any of your guests to be served or consume alcoholic beverages to the point of intoxication. Please help us ensure that you and your guests enjoy alcohol in a safe and responsible manner.

Suites Bar

For your convenience, all Suites are supplied with a mini-bar fridge which is stocked with an assortment of soft drinks, bottled water, wine, coolers and beer. Your mini-bar fridge will be pre-stocked and ready for you upon your arrival. Billing will be based on consumption during each event. We also offer a full service bar from which premium liquors, wines and cocktails may be ordered from your host/hostess throughout the event. Please consult your Host / Hostess for a list of our current offerings. You may also conveniently pre-order wine by the bottle at the same time you place your food order.

Security

Please remove all personal property when leaving the premises. Compass Group Canada will not be responsible for any lost or misplaced items left unattended in the Suites.

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

Information

Food and Beverage Policy

Outside food and beverage is not permitted in the Suites – birthday cakes are exempt. Let us know if there is a specific item that you would like us to assist you with. Suites will be supplied with all of the necessities such as knives, forks, spoons, plates, napkins and cups.

Administration Charge

Please note that there is a 15% administration charge added to all food and beverage bills. This is a standard fee in all sports venues to offset the costs of coordinating, consulting, and ordering. The administration fee is not a gratuity and no portion of the fee is distributed to the employees. Gratuities are at the discretion of the Suite Holder.

Account Settlement Procedures

Please note that Compass Group Canada at FirstOntario Centre does not have an invoicing option and all charges must be settled at the end of each event. For your convenience we accept debit, MasterCard, Visa and American Express. If you, the Suite Holder, will not be in attendance for the event please ensure that you have made payment arrangements with the on-site contact person to settle the account.

Appropriate Behaviour and Conduct

For the comfort, safety and enjoyment of all of our guests, Compass Group Canada and FirstOntario Centre request that all guests behave appropriate at all times. Inappropriate behaviour by a guest may result in him / her being asked to leave the premises. No pets, except certified animals will be allowed in any food service areas located at FirstOntario Centre.

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

Information

Maintenance and Housekeeping

Please inform your Suite host/hostess of any maintenance issues in your Suite so that we may address the deficiency in a timely manner.

Cancellations

Should you find it necessary to cancel your food and beverage order, please notify the Suites Supervisor, a minimum of 24 hours in advance of the event to avoid any unnecessary charges. Cancellations will not be accepted with less than 24 hours notice prior to an event and will result in full charges to the Suite Holder.

Restaurant *Associates*

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

opening act snacks

bottomless popcorn 25

kettle chip and dip 23

sweet intermission 35

smarties, ju jubes, shelled peanuts, popcorn and pretzels

pail of peanuts 25

dip sampler 36

kettle chips and pita chips served with fresh salsa, french onion dip and garlic parmesan dip

grub tub - Great for kids!! 10

bottled non-alcoholic beverage served with fresh popped popcorn in a souvenir tub - carry in one hand

layer dip 40

Salsa, sour cream, guacamole, black beans, corn and shredded cheese blend, served with tortilla chips

add chicken for 15

snack pack 45

assortment of caramel corn, M&M's, Mike n' Ikes, chocolate almond bars, Lays Stax, and cotton candy

Something for Everyone!

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

curtain call

garden fresh crudité 40

fresh sliced seasonal vegetables, served with house-made onion dip

jumbo shrimp shooters 55

served in a shot glass with zesty house-made cocktail sauce and fresh lemon wedges

cheese sampler 60

a sampling of local and imported cheese served with crackers and fruit

fruit display 60

a refreshing array of sliced melons, pineapple, grapes and berries

mr submarine 65

a trio of submarine sandwiches and wraps

charcuterie and cheese 65

an array of meats and cheeses served with olives, grilled vegetables and pickles

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

headliners

fowl feast 110

finger lickin' crispy fried chicken served with potato salad and house made French fries

nachos 45

skillet of nacho chips layered with black beans, corn, jalapeno peppers, tomato, onions, sweet peppers and cheeses- served with salsa and sour cream

add pulled pork 20

add chicken 15

bbq dogs 65

all beef jumbo hot dogs served with chili, cheese, onion and tomato with traditional condiments for topping

bucket of wings 80

4lbs of crispy jumbo wings, served with fresh cut fries, crudités and signature sauces

pizza pizza

cheese 32

pepperoni 32

deluxe 34

pizza fingers 50

traditional pepperoni and cheese toppings, served with marinara

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

headliners

mac & cheese 45

3 cheese gourmet white cheeses- creamy and cheesy! everyone's favourite!!

add pulled pork 20

bacon wrapped bacon and brussel sprouts 65

Maple glazed peameal bacon and brussel sprouts wrapped in bacon

the sampler 65

an array of mini beef wellingtons, fig and goat cheese crowns and samosas

beef satay skewer 72

Beef skewers with fresh roasted vegetables and potatoes

nibbles and bites 65

spanakopita, cauliflower bites and mini mac and cheese

gourmet pizza squares

bruschetta chicken 36

meat lovers 34

spinach, mushroom and feta 36

buffalo chicken poutine 60

vegetarian rainbow poutine 60

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

sweet finale

s'more brownie skillet 45

everyone's favourite campfire treat! simply delicious and ooey-gooey!

Rita's ice cream

custard 7

ice 7

chocolate covered pretzel bark 45

knock your socks off with chocolate covered pretzels

D'OH 55

O'REO and chocolate chip edible cookie dough

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS