



Suite Menu

welcome!

Ovations Food Services welcomes you to the WFCU Centre for a year of world class entertainment.

As the exclusive provider of food and beverages at the WFCU Centre, we are committed to the highest standards of quality and service. Ovation's on-site culinary team will be providing you the finest food, service and amenities for you and your guests.

Our suite menu features a wide array of foods, from appetizers to full meals, salads and sandwiches, hot and cold entrees, sweet desserts as well as a complete line of beverages.

Please call us with any questions, suggestions, special requests or to place an order.

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Thank you for allowing us to serve you!

Ovations Package Menu

For your ordering convenience, Ovations has prepared custom packages designed to accommodate 14 guests.

The M.V.P Combo

Popcorn

Bottomless basket of freshly popped buttery popcorn

Garden Fresh Vegetable Platter

Assorted fresh vegetables with a peppercorn ranch dip

Gourmet Dip with Homemade Chips

Served with Homemade Caramelized Onion Dip

Jumbo Chicken Wings (Double Order)

Seasoned jumbo style chicken wings served with a mild, fire, sweet, or Parmesan black pepper

OR

Steamer Dog Platter

Served on gourmet buns. Served with chopped white onion, relish, ketchup and mustard

Waffle Fries

Cooked to perfection

Slider Burger

14 delicious sliders made from hand-packed ground prime rib of beef in your choice of Bacon and Cheddar, caramelized onions and Swiss Cheese or Plain. Choose one or select a combination served with its appropriate sauce condiments

Brownie Mountain

Moist double fudge brownies piled high, drizzled with a caramel sauce, topped with white chocolate shavings

With Wings \$260.00

With Dogs \$235.00



The Southwestern Round Up

House Made Nachos with Guacamole

Tri coloured Nachos served with sour cream and guacamole. Finished with sliced black olives

Mexican Party Snack Mix

An assortment of flavours and textures finish this snack mix

Cheese & Black Bean Quesadilla Rolls

Tortillas stuffed with cheese and black beans rolled and deep fried to perfection

Shredded Chicken Tacos

Traditional soft taco shells filled with seasoned shredded chicken, lettuce, onions, cheese and tomatoes

Churro! Churro!

Mexican style dessert finished with a chocolate dipping sauce

\$275.00



The Italian Job

Locally Grown Fresh Bruschetta

Local greenhouse tomatoes and fresh basil are marinated with extra virgin olive oil and served with grilled bread

Caesar Salad

Romaine lettuce tossed with crispy bacon, garlicky croutons, lemon, red onion and a House made Dressing

Garlic shrimp

Succulent sautéed shrimp are tossed in a rich garlic-butter and finished with parmesan

Mini chicken parmesan sandwiches

A classic with a modern twist, mini breaded chicken breast are layered with cheese and marinara sauce and packaged in a mini ciabatta bun

Tiramisu

A perfect end to a perfect meal, Lady fingers are layered with Italian cream cheese and finished with cocoa and cinnamon

\$ 275.00



Snacks

(Serves 14 guests)

* **Popcorn**

Bottomless basket of freshly popped buttery popcorn
\$14.00

* **House Made Nacho Chips**

Lightly seasoned nacho chips that come with your choice of TWO of the following:
house-made salsa, sour cream & green onion dip or jalapenos
\$19.00

* **Gourmet Dip and Homemade Chips**

Served with Homemade caramelized onion dip
\$17.00

* **The Pretzel Basket**

An assortment of flavoured bread twists and pretzel twists,
pretzel bites, Dough Knots. Served with Creole Mustard Dip
\$25.00

* **The Bread Basket**

Our Garlic bread fingers covered in melted cheddar and mozzarella baked to succulent
perfection and accentuated with artesian bread twists served with a roasted pepper aioli
\$20.00

* **Ovations Party Toss**

An assortment of flavours and textures finish this snack mix
\$15.00

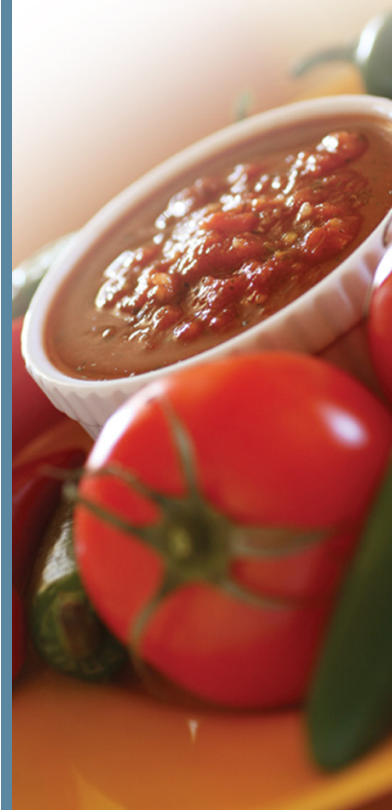
* **Harvest Nut Blend**

Seasoned pecans and almonds tossed with dried cranberries and pumpkin seeds
\$20.00

* **Apple & Caramel Snack**

Slices of assorted apples. Served with a caramel dipping sauce & aged cheddar cheese
\$17.50

* Denotes items that are available for event day ordering



Cold Appetizers

(Serves 14 guests)

* **Gourmet Fresh Vegetable Platter**

Assorted fresh vegetables with a peppercorn ranch dip

Full order \$43.00

Half order \$25.00

Artisan Style Cheese Board

A selection of soft & firm cheeses Served with an assortment of crackers

Full order \$70.00

Half order \$40.00

Grilled Vegetable Salad

A selection of zucchini, red onion, eggplant, tomato and peppers fire grilled and served with a balsamic reduction

\$60.00

Antipasto Platter

A platter of assorted cheese and meats, roasted marinated vegetables and olives

\$70.00

* **Locally Grown Fresh Bruschetta**

Local greenhouse tomatoes and fresh basil are marinated with extra virgin olive oil and served with grilled bread

\$43.00

7 Layer Baja Dip

Refried Beans, shredded cheddar cheese, sour cream, salsa, guacamole, black olives and diced tomatoes are layered to enhance each flavour experience. Served with our house made

Tri-coloured corn tortilla chips

\$70.00



Cold Appetizers

(Serves 14 guests)

Tandoori Curry - Yogurt Lime Dip

Yogurt, cream cheese, curry and lime round out this dip to accompany our warmed Naan Bread

\$45.00

Fresh Fruit Platter

Sliced Fresh Seasonal melon, kabobs of Strawberry & Pineapples, served with a yogurt & honey dipping sauce

\$50.00

*** Caesar Salad**

Chopped romaine tossed with bacon, red onion and pretzel croutons.

Served with a creamy Caesar dressing

\$55.00

*** Trio of Dips**

Bruschetta, Spicy Feta, and Hummus served with Pita Chips

\$70.00

Jumbo Iced Shrimp Cocktail

Our Jumbo Shrimp, served over ice with lemon and house made cocktail sauce

\$80.00



** Denotes items that are available for event day ordering*

Hot Appetizers

(Serves 14 guests)

Chipotle Shrimp

Crispy battered chipotle shrimp served with our pineapple –lime dipping sauce
\$75.00

Swedish Style Meatballs

Our meatballs are all beef and prepared in our own bbq sweet sauce

Full order \$70.00 (80 Pieces)

Half order \$40.00 (40 Pieces)

***Wicked Awesome East Coast Crab Cakes**

Succulent crab packed into mini cakes and cooked to golden brown.

Finished with a roasted red pepper aioli

\$85.00

***Boneless Chicken Wings**

Our Boneless Wings are all white meat chicken. We didn't spend years working on sauces of Mild, Fire or Sweet Maple and flavour to enhance these little gems!!

Full order \$70.00 (40 Pieces)

Half order \$40.00 (20 Pieces)

Phyllo Triangles with Feta and Sundried Tomato

Feta and sundried tomatoes wrapped in phyllo pastry and served with a cucumber sauce

\$55.00



Hot Appetizers

(Serves 14 guests)

* **Beef and Pico de Gallo Nacho Bake**

House made tri coloured nacho chips layered with braised beef, shredded cheese, pico de gallo and olives. Finished with shredded lettuce and sour cream
\$65.00

Japanese Sampler...ich, ni, san, GOAL

An assortment of maki sushi (spicy crab, California and vegetable), goyza and spring rolls
\$75.00

* **Crispy Chicken Tenders**

Breaded chicken tenders served with a traditional plum sauce

Half order (15) \$40.00

Full order (30) \$61.00

* **Jumbo Chicken Wings**

Seasoned jumbo style chicken wings served with your choice of Mild, Fire or Sweet Maple

Full order 5 lbs (40) \$50.00

Double order 10lbs (80) \$90.00

* **Wing & Tender Combo**

This includes 15 Tenders with Plum Sauce And 40 Jumbo Wings, served with your choice of Mild, Fire or Sweet Maple. Accompanied with our Waffle Fries
\$102.00



Entrees

(Serves 14 guests)

* Steamer Dog Platter

Served on gourmet buns. Served with Chopped White Onion, relish, ketchup and mustard

Full order \$55.00 (14 Hotdogs)

Half order \$30.00 (7 Hotdogs)

* The Grilled Sausage

Served on a bakery fresh buns topped with some of your favourites: sautéed onions and baked sauerkraut

Full order \$62.00 (14 Sausages)

Half order \$35.00 (7 Sausages)

Slider Burgers

Full order of 14 delicious sliders made from prime ground beef and served on a delicious pretzel bun. Served with its appropriate sauce condiments

Zonka Crunch (zonka sauce and bbq chips) \$75.00

Bacon and Cheddar \$75.00

Caramelized Onions and Swiss Cheese \$75.00

Plain \$69.00

Half order - of any kind \$40.00 (7 Sliders)



Entrees

(Serves 14 guests)

Chicken Kabobs

Skewered seasoned chicken that are served on a bed of grilled zucchini, peppers and onions give a nice balance to this great street food
\$60.00

Stromboli

Roast beef, jack cheese, roasted red pepper are wrapped neatly and baked in our luscious dough. Finished with marinara sauce
\$60.00

Philly Cheese Steaks Full of Brotherly Love

Thin sliced Philly beef sautéed and drenched with cheese and traditional cheese whiz on the side. Bakery hoagies and sautéed onions finish this make your self-sandwich
Full order \$60.00 (14 Sandwiches)
Half order \$35.00 (7 Sandwiches)

Skewered Shrimp

Succulently grilled jumbo shrimp. Served with lemon and Zonka dipping sauce
\$75.00

* Armando's Pizza

Freshly hand tossed 16" pizza (12 cut) made to order using the freshest ingredients. Your choice of

Pepperoni \$30.00

Gelatti Mozzarella \$29.00

Super \$31.00

Pepperoni, bacon, mushroom, green pepper and our blend of cheeses

Vegetarian \$31.00

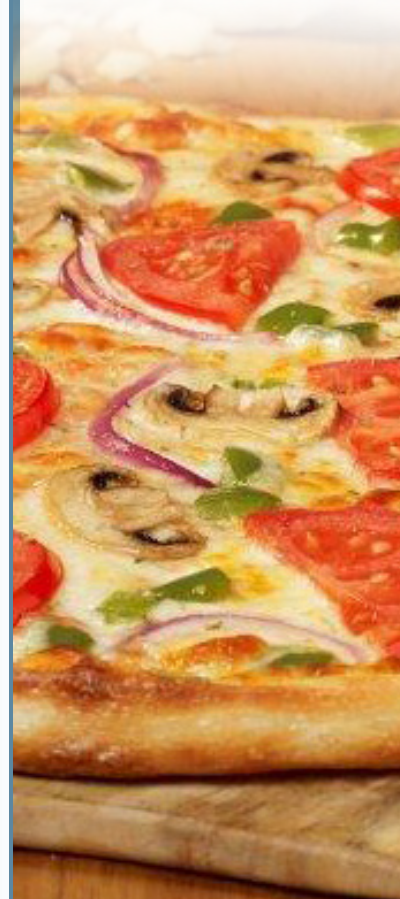
A fresh selection of vegetables from the garden, tomato, mushroom, green pepper, onion

* ADD SOME SIDES

Onion Rings \$32.00

Waffle Fries \$32.00

Sweet Potato Fries \$37.00



Desserts

(Serves 14 guests)

*Deluxe Cookie Platter

A combination of white chocolate macadamia nut, chocolate chip & double chocolate chunk

Full order \$30.00 (15 Cookies)

Half order \$19.00 (8 Cookies)

*Brownie Mountain

Moist double fudge brownies pile high, drizzled with a caramel sauce, topped with white chocolate shavings

Full order \$33.00 (20 Brownies)

Half order \$20.00 (10 Brownies)

*Sweet Pretzel Bites

Warm and buttery pretzel nuggets tossed in a sweet and salty house mix, finish off this golden treasure. A perfect end to a perfect night!!!

\$45.00

Candy Land of Goodness - Trio of Jars

Filled with Plain M&M, Assorted Fruit Gummie Bears, and Chocolate covered Almonds

Fill the Jars how you like. Look for some seasonal Changes around Halloween and Christmas.

\$25.00

*A Tasting of Chocolate and Cookies

Take half a brownie mountain and half of a cookie platter and BAM!! You have yourself a making of a great dessert plate.

\$35.00

Chocolate Swirl Cheesecake

A nice mix of chocolate and cream cheese. Finished with fruit and chocolate drizzle.

\$55.00

Celebration Cake

Celebrating a special occasion

Just tell us what you are celebrating

Slab cake vanilla or chocolate

¼ slab \$65.00 (feeds 15)

½ slab \$88.00 (feeds 30)

¾ slab \$120.00 (feeds 50)

or bring your own cake for a plated charge of \$1.50 per person



Non Alcoholic Beverages

Soft Drinks

Pepsi, Diet Pepsi, Mug Root Beer, Ginger Ale, 7-Up

3 pack \$10.00 6 pack \$17.00

Water

Aquafina

3 pack \$10.00 6 pack \$18.00

G-2 Gatorade

Fruit Punch and Orange

3 pack \$12.00 6 pack \$22.00

Bin of Beverages

Includes 12 soft drinks, 12 waters and 4 G-2

\$70.00

Mixers

Tonic Water

3 pack \$10.00

Soda Water

3 pack \$10.00

Mix and Match Them Up

Cranberry Juice

3 pack \$10.00

Clamato

3 pack \$10.00

Orange Juice

3 pack \$10.00

Mix and Match Them Up

Margarita Mixer

1000ml \$20.00

Sweet & Sour Mix

750ml \$20.00



Beer & Coolers

Domestic

Molson Canadian, Coors Light, OV

3 pack \$19.00 6 pack \$38.00

Premium

Heineken, Miller Genuine Draft

3 pack \$21.00 6 pack \$42.00

Beer by the Bottle

Wide Mouth Canadian/Wide Mouth Coors Light

\$8.00

Coolers

Smirnoff Ice, Smirnoff Twisted Raspberry, Smirnoff Caesar

2 pack \$15.00 4 pack \$30.00

Wine

(750mL Bottles)

White Wine

Riesling, VQA "A Gold Medal Winner" \$40.00

Pinot Grigio, VQA "A Gold Medal Winner" \$40.00

Sauvignon Blanc \$42.00

Chardonnay \$42.00

Red Wine

Cabernet Franc \$42.00

Cabernet Merlot \$40.00

Cabernet Sauvignon \$44.00



Liquor

(750ml bottles)

Gordons Gin	\$85.00
Jose Cuervo	\$95.00
Smirnoff Vodka	\$85.00
<i>(Raspberry Twist, Vanilla)</i>	
Kettle One Vodka	\$105.00
Crown Royal	\$95.00
Captain Morgan	\$85.00
<i>(Dark, Spiced)</i>	
Captain Morgan	\$85.00
<i>(White, Parrot Bay Coconut)</i>	
Johnnie Walker Black	\$120.00
Bushmills Irish Whiskey	\$95.00
Baileys	\$100.00
Grand Marnier	\$120.00

*With your purchase of a liquor bottle, includes 6 pack of mixer, "your choice".

Bar Condiment Set-Up

Assortment of olives, cherries, lemons, limes

\$18.00



Ovations Food Services at WFCU Centre

The Advance Day Ordering Advantages (ADO)

By arranging your food and beverage service in advance you and your guests will have more time to sit back, relax and enjoy the event. When you place your order within 48 hours, or two business days you will receive a 10% discount on all the food placed on your order. The Executive Suites advance ordering menu provides access to a larger selection of exciting and delicious hot and cold dishes to please the appetites of you and your guests. Your advance order will be delivered to your suite at the requested time up to one hour prior to start of the event.

If you require assistance and or wish to place Advance Day Orders please contact our Executive Suite Catering Line 519-974-7979 ext 4616. All advance food and beverage orders are required to be placed 48 hours prior to event via phone, email or fax, with that notice you will receive a 10% discount on all food ordered. Please include any special instructions or requests. You will receive confirmation of your order 24 hours prior to the event via phone, email or fax.

Event Day Ordering and Beverage Service

In-suite beverage service is available and can be fully stocked with your selection of well-known brand name products. Beverage orders can be placed for each event through Advance Day Ordering or Event Day Ordering. Your designated suite attendant will be able to process your order.

Executive Suite food may be ordered through your server on event days. An Event Day Menu is in your suite. Please note that all Food and Beverage consumed in the suites must be purchase through Ovations Food Services.

Alcoholic Beverage Service

We look forward to your visit at the WFCU Centre and remind you that your suite attendant has the right to refuse alcohol service to minors and intoxicated guests.

For your safety and the safety and enjoyment of you and your guests, the laws of Ontario regarding alcohol service will be strictly upheld.

Management Charge and Taxes

All catered events are subject to a 15% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management 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, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. Food, Beverage and Service are all subject to Provincial and Federal Taxes.

Cancellations

No charges will be assessed to Suite Holder for orders that are cancelled 24 hours in advance. Suite orders that are cancelled less than 24 hours minimum may be assessed 50% of total food and beverage costs. To cancel an order please contact our Executive Suite Catering Line.

Food and Safety Allergy Awareness

Consuming raw meat, seafood, or shellfish may lead to food borne illness. Any cold items displayed in your suite will be removed in a timely manner to prevent the potential risk of jeopardizing food safety.