



SUITE MENU

WELCOME

Welcome to the 2024 season! It's going to be a great year here at WFCU Centre.

We are OVG Hospitality, the exclusive caterer for the Windsor Spitfires and the WFCU Centre. This promises to be a unique year for sports and entertainment in the Windsor area and we are extremely pleased to be a part of it. Our team at OVG is constantly striving to provide unique and exceptional food options, focusing on locally sourced ingredients and house-made dishes. At the same time, our Suite Attendants are committed to delivering an unparalleled level of service to meet all of your hospitality needs.

As a Luxury Suite holder at the WFCU Centre, you and your guests can expect extraordinary attention to detail from the moment you place an order to the time you leave for the evening on a full stomach. We hope you will enjoy our new menu.

In the meantime, please do not hesitate to contact us with any questions or special requests that you may have. We enjoy being creative and take your interests very seriously, and while this menu is meant to streamline the ordering process, please let us know if there is something else you would like to see.

We will do everything in our power to accommodate your requests.

For Ordering or additional information, please contact:

Devin Vaughan | devin.vaughan@oakviewgroup.com

COMBOS

WRIST SHOT COMBO \$355 SERVES 16 | \$178 SERVES 8

BOTTOMLESS SOUVENIR POPCORN

MARKET FRESH RAW VEGETABLE PLATTER

broccoli, cucumber, red peppers, carrots, celery, tomato, ranch dip

CHICKEN FINGERS

chicken tenders and fries with plum sauce

ASSORTED DESSERTS SQUARES

date square bars, nanaimo bars, butter tart bars, and silk chocolate truffle bar

BOMBER'S COMBO \$400 SERVES 16 | \$200 SERVES 8

BOTTOMLESS SOUVENIR POPCORN

MARKET FRESH RAW VEGETABLE PLATTER

broccoli, cucumber, red peppers, carrots, celery, tomato, ranch dip

CHICKEN WINGS

choice of honey garlic, hot, and mild sauces

PEROGY PLATTER

cheddar and potato perogies from little foot foods with sautéed onions bacon, sour cream and chives

COOKIE PLATTER

chocolate caramel sea salt, chocolate chip, macadamia nut

SPIKE'S COMBO \$350 SERVES 16 | \$175 SERVES 8

BOTTOMLESS SOUVENIR POPCORN

MARKET FRESH RAW VEGETABLE PLATTER

broccoli, cucumber, red peppers, carrots, celery, tomato, ranch dip

"NATHANS FAMOUS" ALL BEEF HOT DOGS

build your own hotdogs with ketchup, mustard, tomatoes, relish, onions brioche bun

THICK CUT FRIES

NACHO CHIPS & SALSA

COOKIE PLATTER

chocolate caramel sea salt, chocolate chip, macadamia nut

ACE'S COMBO \$370 SERVES 16 | \$185 SERVES 8

BOTTOMLESS SOUVENIR POPCORN

MARKET FRESH RAW VEGETABLE PLATTER

broccoli, cucumber, red peppers, carrots, celery, tomato, ranch dip

NACHO CHIPS & SALSA

CHICKEN SOUVLAKI

chicken souvlaki with feta, cherry tomato, pita crisps and tzatziki sauce

ASSORTED DESSERTS SQUARES

date square bars, nanaimo bars, butter tart bars, and silk chocolate truffle bar



SNACKS

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| BOTTOMLESS POPCORN
bottomless popcorn in a spitfire souvenir bucket | \$30 |
| KETTLE CHIPS & DIP
served with french onion dip | \$40 |
| MINI VEGETABLE SPRING ROLLS
mini spring rolls served with sweet chilli sauce | \$72 |
| NACHO CHIPS & SALSA
fried tortilla chips served with salsa | \$40 |
| JUMBO PRETZELS
oven baked king-sized pretzels with mustard | \$80 |
| HUMMUS
traditional and roasted red pepper hummus with pita | \$80 |

SALADS

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| CAESAR SALAD
hearts of romaine, roasted garlic caesar dressing, double smoked bacon shaved parmesan, herbed baguette croutons | \$80 |
| GARDEN SALAD
field greens with cucumber, grape tomatoes, and shredded carrots balsamic vinaigrette | \$80 |

All of our items are based on 16 persons.

A 15% management charge and 13% HST will be applied to all food and beverage purchased. | 10% discount applied to all pre-orders.



LOCAL BOARDS & PLATTERS

ARTISANAL CHEESE DISPLAY

swiss, cheddar, mozzarella, brie, burrata and crackers

\$112

CHARCUTERIE BOARD

deli meats and cheese with dijon mustard, sweet chili sauce, crackers, and gherkins

\$112

MARKET FRESH RAW VEGETABLE PLATTER

broccoli, cucumber, red peppers, carrots, celery, tomato, ranch dip

\$96

SEASONAL FRUIT PLATTER

market fresh fruit and berry display

\$80

PIZZA

CHEESE PIZZA

mozzarella, monterey jack, cheddar

\$40

PEPPERONI PIZZA

pepperoni, mozzarella cheese

\$40

CANADIAN PIZZA

pepperoni, bacon, mushrooms

\$40

DELUXE PIZZA

olives, pepperoni, mushrooms, red peppers, and onions

\$40

P.O.T.M (PIZZA OF THE MONTH)

chef inspired flavors using local, seasonal ingredients

\$40

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ENTREES

HOUSE MADE MAC AND CHEESE WITH SLOW BRAISED BEEF SHORT RIB **\$128**
oven baked mac and cheese with 4 cheese blend and slow roasted beef short rib

CHEESE RAVIOLI **\$85**
cheese ravioli with tomato basil sauce, burrata, olive oil

CHICKEN SOUVLAKI **\$140**
chicken souvlaki with feta, cherry tomato, pita and tzatziki sauce

VEGETABLE GYOZA **\$64**
vegetable gyoza with sweet chilli sauce and scallions

PEROGY PLATTER **\$86**
cheddar and potato perogies from little foot foods with sautéed onions, bacon, sour cream and chives

CHICKEN WINGS **\$128**
choice of honey garlic, hot, and mild sauces

CHICKEN TENDERS **\$128**
chicken tenders and fries with plum sauce

THICK CUT FRIES **\$55**
served with garlic aioli

SANDWICHES | SLIDERS

THE ULTIMATE PROSCIUTTO AND SALAMI SANDWICH **\$140**
certified organic naturally raised pingue prosciutto, salami, mozzarella, tomato, baby arugula, baguette

SLOW BRAISED SHORT RIB SLIDERS **\$128**
braised beef with house cured pickles, garlic aioli

PULLED PORK SLIDERS **\$96**
homemade pulled pork, crown royal infused bbq sauce, pickled red onions

“NATHANS FAMOUS” ALL BEEF HOT DOGS **\$80**
build your own hotdogs with ketchup, mustard, tomatoes, relish, onions, brioche bun

SWEETS

MINI CHOCOLATE HAZELNUT BEIGNETS

\$64

ASSORTED DESSERTS SQUARES

\$80

date square bars, nanaimo bars, butter tart bars, and silk chocolate truffle bar

COOKIE PLATTER

\$48

chocolate caramel sea salt, chocolate chip, macadamia nut

CANDY BAR

\$50

cherry blasters, swedish berries, fuzzy peaches, twizzlers, reese pieces and milk duds



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POLICIES & PROCEDURES

EXCLUSIVITY

OVG Hospitality is exclusive provider of all food and beverage in WFCU Centre. All food and beverage must be purchased through OVG.

MENU SELECTION

Our knowledgeable catering team is eager to assist you with your event planning, menu selection and to answer any questions. Our menus offer a variety of options, however, we are happy to create custom menus to suit your event and budget.

BEVERAGE SERVICE

OVG offers a complete selection of beverages to compliment your function and adheres to all regulations of the Alcohol and Gaming Commission of Ontario. As a licensee we are responsible for the administration of these regulations. Outside alcohol is not permitted on the premises.

DIETARY CONSIDERATIONS

OVG is able to accommodate a variety of dietary requests which must be prearranged with the General Manager.

MANAGEMENT CHARGE AND TAX

A 15% management charge and 13% HST will be applied to all food and beverage purchased. The management charge is the sole property of the food and beverage service company or the venue owner, as applicable. It 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, 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.

PAYMENT POLICY

All invoices must be paid in full before departure. Cash, Debit or Credit Card will be accepted. A 13% HST Tax will be applied to all food and beverage orders.

