



PINNACLE
— CATERERS —

bmofield.com

pinnaclecaterers.com

<https://bmosuites.xdineapp.com/>

W E L C O M E

Our mission is to enhance the Executive Suite experience and we will make every effort to exceed your expectations.

Pinnacle Caterers is the exclusive caterer to the Executive Suites at BMO Field and we bring with us over 35 years of experience in catering and restaurant operations.

As a suite holder you and your guests should expect to receive the very best food and service from the moment that your order is placed until the time of your departure from your suite.

Please sit back, relax and enjoy the event!



YOUR CATERING EVENT TEAM

Director of Operations: John Corkill
Ph: 416-815-6128 | jcorkill@pinnaclecaterers.com

Event Managers: Marcia Rose & Kirk Fournier

Executive Chef: Lukas Vyhnał

Order Desk: Isabelle Sartori
Ph: 416-815-5720
orderdesk@pinnaclecaterers.com

Order Online: <https://bmosuites.xdineapp.com/PINNACLECATERERS.COM>

This menu reflects a 5 percent discount from the event day menu.
Thank you for preordering.

W E L C O M E



EXECUTIVE CHEF LUKAS VYHNAL

Chef Lukas Vyhna hails from the picturesque country of the Czech Republic. It was there he had the opportunity to be classically trained by Michelin starred chefs and learn a host of specialty cuisines.

With this vast and expansive knowledge of worldly cuisine he set off to continue his education across the world working in 5-star luxury hotels; ultimately landing at the Four Season's Hotel in Toronto. This experience helped turn Chef Lukas into the leader and innovator he is today. He prides himself on finding young cooks and collaborating with them to help hone their skills and inspire them to achieve the goals needed to advance their careers. While being the Executive Chef of multiple large venues throughout the city of Toronto he has been able to use his diverse background and education to bring elevated cuisine to your traditional stadium fare.

Lukas is committed to using local products in our Suites as much as possible, showcasing all that Ontario has to offer. From fresh Ontario produce, small local butchers, and wonderful cheese shops will all be incorporated whenever possible. He has teamed up with several local Toronto restaurants to bring you specialty items not found in most stadiums. With a team of 75 on our kitchen brigade, he teaches and inspires them to create the best quality food experience anywhere.

SUITE MENU 2024

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Themed Package

STADIUM

\$82 PER PERSON (MINIMUM 8)

MEZE BOARD (V)

Grilled and marinated vegetables, middle eastern inspired dips, Feta cheese, cucumber, grilled pita bread

CHICKEN TENDERS

Whole breast white-meat tenders, tangy plum sauce

HOT DOGS

All-beef franks, buns, traditional condiments

WRAP BASKET

Grilled chicken and vegetables, arugula and pesto; chana masala with curried chickpeas, vegetables and crispy lettuce

PEPPERONI PIZZA

Pizza Pizza's famous cheese and pepperoni

SEASONAL FRUIT PLATTER (GF, V)

Domestic and exotic



SUGGESTED Enhancements

SERVES 8 GUESTS

CLASSIC CAESAR (V)

Artisanal greens, shaved crispy vegetables, toasted seeds and white balsamic vinaigrette
\$90

CURATED CHEESE BOARD (V)

Local and international cheese, house-made fruit and vegetable jams, local honey, artisan bread
\$140

Themed Package

P I C N I C B A S K E T

\$93 PER PERSON (MINIMUM 8)

MARKET VEGETABLES, KETTLE CHIPS & DIP (V)

Fresh cut summer vegetables, buttermilk herb ranch dip

TWISTED HARVEST SALAD (V)

Fusilli pasta, carrots, chickpeas, cucumber, spinach, peppers, radish, and green goddess dressing

CURATED CHEESE BOARD (V)

Local and international cheese, house-made fruit and vegetable jams, local honey, artisan bread

SNACK ATTACK

Bottomless popcorn, plain chips and pretzels

MINI SMOKED TURKEY CLUB SANDWICHES

House-smoked turkey breast, avocado aioli, tomatoes, lettuce, potato buns

SEASONAL FRUIT PLATTER (GF, V)

Domestic and exotic

FRESH BAKED COOKIE PLATE (V)

SUGGESTED Enhancements

SERVES 8 GUESTS

BEET & LEMON HUMMUS (V)

Vegetable sticks and pita chips

\$88

SAUSAGE PLATTER

Grilled sweet and spicy Italian sausage, country mustard, pepperoncini

\$125



Themed Package

BACKYARD BBQ

\$102 PER PERSON (MINIMUM 8)

HOUSE-MADE NACHO CHIPS & DIPS (GF, V)

Pico de Gallo, pickled jalapenos, sour cream, guacamole

POTATO SALAD (V)

Red baby potatoes, celery, pickled onions, spinach and creamy mustard dressing

SMOKED BRISKET PLATTER

House-smoked prime brisket, bread & butter pickles, jalapeno, onions, creamy horseradish, house-made BBQ sauce, soft buns

CHEDDAR & BACON SLIDERS

All beef patties, aged Cheddar and double smoked bacon

THREE CHEESE MACARONI (V)

Cheddar, Provolone, Parmesan, butter toasted herb breadcrumbs

CHURROS (V)

Dolce de leche and chili chocolate dipping sauce

SUGGESTED Enhancements

SERVES 8 GUESTS

BEEF SLIDERS

Cheddar and Bacon or Mushroom and Swiss

\$185

GARDEN GREENS SALAD (GF,V)

Artisanal greens, shaved crispy vegetables, toasted seeds and white balsamic vinaigrette

\$90



Themed Package

THE FEAST

\$116 PER PERSON (MINIMUM 8)

CLASSIC CAESAR (V)

Hearts of romaine, shaved Parmesan, garlic croutons, creamy Caesar dressing

THAI VEGETABLE SALAD ROLLS (GF, V)

Julienne vegetables, glass noodles, rice paper wrappers, sweet chili cilantro dipping sauce

ASIAN SATAYS

Marinated grilled chicken, beef and pineapple kebabs, sweet soy BBQ sauce

CURATED CHEESE BOARD (V)

Local and international cheese, house-made fruit and vegetable jams, local honey, artisan bread

CHARBROILED STEAK SANDWICH

Alberta beef tenderloin, crispy mushrooms, grilled peppers, onion, mustard jam, rosemary bun

BBQ CHICKEN FLATBREAD

Provolone cheese, BBQ chicken, pickled onions, BBQ sauce

SNACK ATTACK

Bottomless popcorn, plain chips and pretzels

BROWNIES (V)

Dark chocolate drizzled decadent Brownies



SUGGESTED Enhancements

SERVES 8 GUESTS

SEASONAL FRUIT PLATTER (GF, V)

Domestic and exotic

\$105

SHRIMP COCKTAIL

Chilled jumbo shrimp, lemon, cocktail sauce

\$185

Pre-Order Menu

C O L D A P P E T I Z E R S

SERVES 8 GUESTS

HOUSE-MADE NACHOS (GF,V)

Pico de Gallo, pickled jalapenos,
sour cream, guacamole

\$95

BRUSCHETTA POMODORO (V)

Olive oil and basil marinated tomatoes

\$70

SHRIMP COCKTAIL (GF)

Chilled jumbo shrimp, lemon, cocktail sauce

\$185

THAI VEGETABLE SALAD ROLLS (V)

Julienne pickled vegetables, glass noodles,
rice paper, sweet chili and lime dipping sauce

\$90



BEET & LEMON HUMMUS (V)

Vegetable sticks and pita chips

\$95

MARKET VEGETABLES, KETTLE CHIPS & DIP (V)

Fresh cut summer vegetables,
buttermilk herb ranch dip

\$105



S H A R E B O A R D S

MEZE BOARD (V)

Grilled and marinated vegetables, middle eastern
inspired dips, Feta cheese, cucumber,
grilled pita bread

\$125

CURATED CHEESE BOARD (V)

Local and international cheese,
house-made fruit and vegetable jams,
local honey, artisan bread

\$150

CHARCUTERIE BOARD

Smoked, cured and dried local and
international meats, pickled summer vegetables,
mustards, crostini and artisanal bread

\$155

Pre-Order Menu

WARM APPETIZERS

SERVES 8 GUESTS

QUESADILLAS

Oaxaca & Cheddar cheese, roasted peppers, onion,
Pico de Gallo, sour cream

Vegetable (V) \$95
Mexican Spiced Chicken \$105

CHICKEN TENDERS

Whole breast white-meat tenders,
tangy plum sauce

\$149
Add Buffalo sauce \$10

JUMBO ROASTER WINGS (GF)

Choose your sauce:

Pinnacle's signature BBQ sauce
Honey garlic
Buffalo
Dry Cajun

\$140

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza,
shrimp spring rolls, Parmesan arancini,
vegetable samosa, spinach kibbeh

\$205



Pre-Order Menu

STADIUM FAVOURITES

SERVES 8 GUESTS

SLIDERS DOGS SAUSAGES

BEEF SLIDERS

Cheddar and bacon \$185
Mushroom and Swiss \$185

PLANT BASED SLIDERS (V)

Plant based sliders on a vegan bun \$215

HOT DOGS

All beef franks, buns, traditional condiments \$80

SAUSAGE PLATTER

Grilled sweet and spicy Italian sausage, country mustard, pepperoncini \$125

CRISPY POTATO WEDGES (V) \$68

Make it poutine

Cheese curds, beef or mushroom gravy \$15

Add bacon \$15

HAND CRAFTED SANDWICHES

CHARBROILED STEAK SANDWICH

Alberta beef tenderloin, crispy mushrooms, grilled peppers, onion, mustard jam, rosemary bun \$240

MINI SMOKED TURKEY CLUB SANDWICHES

House-smoked turkey breast, avocado aioli, tomatoes, lettuce, potato buns \$155

CHICKEN PARMIGIANA SANDWICH

Crispy chicken, Provolone cheese, tomato and onion chutney, soft rosetta buns \$150

WRAP BASKET

Grilled chicken and vegetables, arugula and pesto; chana masala with curried chickpeas, vegetables and crispy lettuce \$145



Pre-Order Menu



P I Z Z A

PEPPERONI

Famous cheese and pepperoni

\$58

CANADIAN

Pepperoni, bacon and mushrooms

\$58

VEGETARIAN (V)

Green peppers, mushrooms, onions and tomatoes

\$58

CHEESE (V)

Cheese only pizza

\$58

EXTRA LARGE SIZE = 16"

**CAULIFLOWER, GLUTEN FREE CRUST AVAILABLE
IN 10" SIZE FOR \$40**



G O U R M E T F L A T B R E A D

SERVES 8 GUESTS

GOURMET MEDITERRANEAN (V)

Sun dried tomatoes, fresh Mozzarella,
Kalamata olives, grilled artichokes

\$65

SPICY BBQ CHICKEN

Provolone cheese, BBQ chicken,
pickled onions, BBQ sauce

\$65

Pre-Order Menu

GARDEN FRESH SALADS



SERVES 8 GUESTS

GARDEN GREENS SALAD (GF,V)

Artisanal greens, shaved crispy vegetables, toasted seeds and white balsamic vinaigrette **\$90**

CLASSIC CAESAR (V)

Hearts of romaine, shaved Parmesan, garlic croutons, creamy Caesar dressing **\$90**



TWISTED HARVEST SALAD (V)

Fusilli pasta, carrots, chickpeas, cucumber, spinach, peppers, radish, and green goddess dressing **\$95**

POTATO SALAD (V)

Red baby potatoes, celery, pickled onions, spinach, creamy mustard dressing **\$85**

ADD TO ANY SALAD

- Crispy bacon **\$25**
- Grilled chicken breast **\$45**
- Sautéed shrimp **\$55**

PREMIUM ASSORTMENT PLATTER

Your fan favourites for both Maki and Nigiri
40 Pieces \$225
70 Pieces \$375

GARDEN SUSHI PLATTER (V)

Seasonal vegetarian Nigiri and Maki with Japanese special ingredients and flavours
40 Pieces \$200
70 Pieces \$325

MAKI MANIA PLATTER

A Maki lovers dream come true including Dynamite, California and Vegetarian Maki items
40 Pieces \$210
72 Pieces \$350

NOTHING BUT NIGIRI PLATTER

An assortment of Salmon, Tuna, Tiger Shrimp, Asparagus and Inari Nigiri pieces
40 Pieces \$375
70 Pieces \$650

MVP DELUXE SUSHI BOAT

Our deluxe sushi experience includes an assortment of Nigiri, Maki and Sashimi, both vegetarian and gluten free options included
50 Pieces \$425
80 Pieces \$650



Pre-Order Menu

SIGNATURE ENTRÉES

SERVES 8 GUESTS

TACOS

Crema, pico de gallo, queso blanco, guacamole, lime

Mushroom and Poblano Asada (V)	\$140
Beef Barbacoa	\$160
Chicken Tinga	\$170

ASIAN SATAYS

Marinated grilled chicken, beef and pineapple kebabs, sweet soy BBQ sauce

\$175

JERK CHICKEN LEGS

Chef Carlton's Caribbean jerk spice, rice and peas

\$155

THREE CHEESE MACARONI (V)

Cheddar, Provolone, Parmesan, butter toasted herb breadcrumbs

\$200

Crispy double smoked bacon	\$35
Sautéed Shrimp	\$55

SMOKED BRISKET PLATTER

House-smoked prime brisket, bread & butter pickles, jalapeno, onions, creamy horseradish, house-made BBQ sauce, soft buns

\$185

LEMON-PEPPER ROASTED SALMON

Roasted baby potatoes, grilled mixed vegetables, Chimichurri sauce

\$300



Pre-Order Menu

DESSERTS

SERVES 8 GUESTS



FRESH BAKED COOKIE PLATE (V)

\$65

HOUSE-MADE CHURROS (V)

Dolce de leche and chili chocolate dipping sauce

\$70



SEASONAL FRUIT PLATTER (GF, V)

Domestic and exotic

\$105

HÄAGEN-DAZS (V)

Ice Cream Bars



"Welcome to a world of Indulgence"

\$9.75/ea

BROWNIES (V)

Dark chocolate drizzled decadent Brownies

\$70

CAKES CAKES & CAKES

At Pinnacle, our in-house pastry chef and team are happy to offer, and cater to special occasions with, customizable cake and dessert requests with at least 48 hours notice. Please inquire further for more details.

SNACKS

IN SUITE SNACKS

For your convenience we have stocked one package of each of the following in your suite

BOWL OF POTATO CHIPS (Plain or All Dressed)	\$15
DORITOS NACHO CHEESE	\$16
DRY ROASTED PEANUTS	\$15
DELUXE MIXED NUTS	\$20

SNACKS TO ORDER

SNACK ATTACK	\$75
Bottomless popcorn, plain chips and pretzels	
MARS CHOCOLATE BITES	\$12
ORVILLE REDENBACHER GOURMET POPCORN	\$35
Individual bags, bottomless	
CANDY	\$12



Beverages

ALCOHOLIC BEVERAGES

THE FOLLOWING PRODUCTS WILL BE STOCKED IN YOUR SUITE AND CHARGED BASED ON CONSUMPTION

IN SUITE WINE

Yellow Tail, Shiraz, Australia	750 ml	\$75.00
Folonari, Pinot Grigio, Italy	750 ml	\$75.00
Bread and Butter, Cabernet Sauvignon, California	750 ml	\$99.00
Villa Maria, Sauvignon Blanc, New Zealand	750 ml	\$99.00

CONSUMPTION SPIRIT BAR (ON REQUEST)

Captain Morgan® White Rum	1.5 oz	\$16.00
Tanqueray Gin	1.5 oz	\$16.00
Crown Royal	1.5 oz	\$16.00
Johnnie Walker Red Label Scotch	1.5 oz	\$16.00
CÎROC Ultra-Premium Vodka	1.5 oz	\$16.00
Bulleit	1.5 oz	\$16.00
Jimador Tequila	1.5 oz	\$18.00



BEER

★ THESE PRODUCTS ARE PRESTOCKED IN YOUR SUITE
ALL OTHER PRODUCTS ARE AVAILABLE UPON REQUEST

DOMESTIC BEER

★ Budweiser	473 ml	\$13.75
Bud Light	473 ml	\$13.75

CIDER AND COOLER

★ Brickworks Batch 1904 Cider	473 ml	\$15.25
Smirnoff Ice®	473 ml	\$15.25

PREMIUM BEER

★ Stella Artois	500 ml	\$15.25
★ Corona	473 ml	\$15.25
★ Michelob Ultra	473 ml	\$15.25
Mill Street Haze Phaze IPA	473 ml	\$15.25
Mill Street Organic	473 ml	\$15.25
Hockley Valley Lager	473 ml	\$15.25
Guinness	473 ml	\$15.25

CÎROC

Captain Morgan®



Crown Royal

SMIRNOFF

Tanqueray

THE FOLLOWING PRODUCTS CAN BE PURCHASED FOR YOUR SUITE BY THE BOTTLE (750ML) (OTHER SPIRITS AVAILABLE UPON REQUEST)

RUM	VODKA	GIN
Captain Morgan® White Rum \$275.00	Ketel One® Vodka \$300.00	Tanqueray® Gin \$275.00
Captain Morgan® Spiced Rum \$275.00	Cîroc Ultra Premium Vodka \$375.00	Tanqueray® No. Ten Gin \$295.00
Captain Morgan® Private Stock \$300.00		
Ron Zacapa® Rum \$425.00		
RYE WHISKIES	SCOTCH	OTHERS
Crown Royal® Canadian Whiskey \$300.00	Johnnie Walker® Red Label® \$295.00	Bailey's® Irish Cream \$295.00
	Johnnie Walker® Black Label® \$325.00	Bulleit™ Bourbon \$325.00

Beverages


NON ALCOHOLIC BEVERAGES

ALL OF THESE PRODUCTS ARE PRESTOCKED IN YOUR SUITE AND CHARGED BASED ON CONSUMPTION

SOFT DRINKS

Coca-Cola®	500 ml	\$8.00
Coca-Cola® Zero Sugar	500 ml	\$8.00
Diet Coke®	500 ml	\$8.00
Sprite®	500 ml	\$8.00
Canada Dry® Ginger Ale	355 ml	\$7.50
Nestea® Iced Tea	500 ml	\$8.00
Canada Dry® Club Soda	355 ml	\$7.50
Canada Dry® Tonic	355 ml	\$7.50

ENERGY DRINK (ON REQUEST)

 Red Bull	250 ml	\$9.50
Red Bull Sugar Free	250 ml	\$9.50

WATER

smartwater®	591 ml	\$8.25
Sparkling Water	500 ml	\$9.00

JUICE

Oasis Orange Juice		\$7.50
Oasis Cranberry Juice		\$7.50
Mott's Clamato Juice	162 ml	\$6.00

COFFEE

Premium Coffee (serves 8)	\$32.00
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TEA (ON REQUEST)

Orange Pekoe or Herbal (serves 8)	\$32.00
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HOT CHOCOLATE (ON REQUEST)

Pot (serves 8)	\$32.00
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THE TRADEMARKS THAT APPEAR ARE THE PROPERTY OF THEIR RESPECTIVE TRADEMARK OWNERS

General Information

PLACING YOUR ORDER

PLACE YOUR ORDER

Place your order 48 Hours in advance:

<https://bmosuites.xdineapp.com/>



Email customer service at
orderdesk@pinnaclecaterers.com



Call our catering team at 416-815-5720

To ensure the highest level of presentation, service and quality, we ask that all food and beverage selections be placed by 2pm, two business days prior to an event.

All items on the menu serve a minimum of 8 guests. An Executive Suite entertaining 12-16 guests should consider ordering a themed package or alternatively order 4-6 a la carte menu selections to satisfy guests.

You are able to continue to order via email or we would be happy to introduce you to our easy to use online ordering system, just ask!

Our catering team would be delighted to help you design a menu, and are available to assist Monday to Friday from 9am to 5pm and can be reached at 416-815-5720.

PREORDER MENU DISCOUNT

If you are unable to place a pre-order, a limited event day menu has been designed to satisfy your catering needs. The event day menu reflects a 5 percent increase in price. During an event, orders may be placed through your suite attendant. Please allow 45 minutes for preparation and delivery. For your convenience, we recommend using our pre-order service 48 hours prior to an event or by 2pm on Thursday, for weekend and Monday events. Thank you for preordering.

CANCELLATIONS

Should you find it necessary to cancel your suite order, a minimum of 48 hours notice is required in advance of the event in order not to incur any charges. Please email us at orderdesk@pinnaclecaterers.com

If you have not advised us 48 hours in advance to lock your suite or cancel your pre order or standing food order, all charges will be processed accordingly.

SPECIAL REQUESTS

Pinnacle Caterers will be happy to fulfill special menu requests, including kosher, halal, or any other dietary restrictions, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our catering team can assist you with many other arrangements; floral arrangements, gift baskets, special occasion cakes all designed to create a unique event for you and your guests, it's really one-stop shopping!

Pinnacle Caterers is the exclusive provider of food and beverage at BMO Field, guests are prohibited from bringing personal food or non-alcoholic beverage without proper authorization. Any such items will be charged to the suite holder at our normal retail price.

SUITE SERVICE

Your suite is staffed by a Pinnacle Caterers Suite Attendant. Each Suite Attendant may service up to two suites per event.

Should you require a more personalized level of service or request a consumption spirits bar, a dedicated Suite Attendant can be arranged for an additional charge of \$125 plus HST per event.

SUITE INVENTORY

All suites are supplied with a par stock of bottled water, soft drinks, packaged snacks, fruit juice, house wine and a selection of domestic and imported beer. These are billed according to your consumption at each event.

Each suite is stocked with chafing dishes, serving utensils, disposable plates, cups, flatware, napkins and a selection of condiments at no additional cost. All of our disposable products are biodegradable.

Should the occasion arise, you can upgrade to linen tablecloths, china plates and stainless steel flatware on a per event basis at an additional charge.

General Information

PLACING YOUR ORDER

ALCOHOL SERVICE

We recommend that a par stock of specialty wine and spirits be established for your suite. Once you have custom designed your liquor cabinet to suit the needs of your company, your Suite Attendant will automatically replenish it on an as-needed basis to maintain your stock at the desired level. The charge can appear on a separate bill to the credit card you designate.

If you require your liquor cabinet locked for a specific event, please indicate this on your pre-order menu or ordering account; otherwise your liquor cabinet will be opened for all events. If you choose to lock your company Liquor cabinet, alcoholic beverages will still be available in the suite. The suite is stocked with domestic and imported beer, house wine and coolers.

The safety and enjoyment of our fans is always our first priority. Please enjoy alcoholic beverages responsibly. Please be aware that according to the Alcohol and Gaming Commission of Ontario (AGCO) and the policies of BMO Field "no alcoholic beverages may be brought into or removed from the suite' except by Executive Suites Catering Services personnel. All of our Suite Attendants are Smart Serve certified.

CREDIT CARD

Pinnacle Caterers accepts MasterCard, Visa, and American Express. A credit card is required for all pre-ordered food and beverage.

Pre-ordered food and beverage will be charged to your credit card on the day of the event. If you choose to purchase additional food and beverage while in your suite, the suite attendant will have it added to your bill. A final bill will be presented at the close of the event, for your review and signature. It will also be available online for review.

ADMINISTRATIVE CHARGES

A standard 18% administrative charge is automatically added to the net total of your entire order. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees. 7% of the administrative charge is retained by Pinnacle Caterers for credit card and other administrative charges, 11% is distributed to suites employees as additional wages.

OFFSITE CATERING

In addition to being the exclusive caterers to BMO Field we also cater throughout the GTA and surrounding areas.

Pinnacle Caterers is one of the premier full service catering companies in the Greater Toronto Area. We have been providing culinary excellence and distinctive service for over thirty years. From gala launches, intimate dinner gatherings, casual cocktail parties to elegant weddings, our 5% will orchestrate every aspect required. Menu and venue, décor, drinks, staffing and rentals are just some of the details handled by our event managers.

We take pride in providing our clients with only the very best in cuisine along with exceptional, caring and professional service to always make your event an unforgettable one!

All of our menu information is available on our website pinnaclecaterers.com.

Email: catering@pinnaclecaterers.com





PINNACLE
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BMO Field

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