

*Budweiser*  
GARDENS

# SUITE MENU





# WELCOME

OVG Hospitality welcomes you to Budweiser Gardens for the 2023-24 season which promises to be another great year for sports and entertainment. Our 2016 Memorial Cup Champion London Knights will be looking to add another championship banner for the rafters here at Budweiser Gardens. We are looking forward to another great year of world class tours and entertainment. Our new culinary team is constantly striving to provide unique and exceptional food options, focusing on local ingredients and house made items, while our Suite Attendants are committed to delivering the exceptional service that you have become accustomed to. As a Luxury Suite holder at Budweiser Gardens, you and your guests can expect exceptional service and attention to detail from the moment your order is sent in, to the time you leave your suite. We hope you'll enjoy our new menu with the exciting additions that we've made this season. Be sure to ask your Suite Attendant about our improved wine and spirits menu with all the new selections and premium options. Most importantly, please do not hesitate to contact us about any questions or special requests that you may have. We enjoy being creative, so while this menu is meant to streamline the ordering process, please let us know if there's something that you would like to see and we will do everything in our power to accommodate your request. If you are looking to host an occasion or gathering at Budweiser Gardens (before an event or even on non-event days, for example), we would be glad to discuss the many options that our unique space can offer.

OVG Hospitality Team thanks you for the opportunity to take care of your Food and Beverage needs!

**SANDRA DOYLE** LUXURY SUITE MANAGER  
CATERING@BUDWEISERGARDENS.COM  
519-667-5749

**RYAN LERCH** EXECUTIVE CHEF

**DOUG KINSELLA** GENERAL MANAGER

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# PARTY PACKAGES

Pricing based on 14 people.

## KING OF COMBOS

375.00

### BOTTOMLESS BUTTERY POPCORN

Bottomless freshly popped buttery popcorn

### KETTLE CHIPS & DIP

Kettle cooked original potato chips with a french onion dip

### VEGETABLE PLATTER

Served with ranch dip

### WING PLATTER

28 Wings with you choice of Mild, Medium, Hot or Honey Garlic

### CHICKEN FINGER PLATTER

28 Chicken fingers served with plum sauce

### PIZZA

Choice of two: Cheese, Pepperoni, Canadian, Vegetarian or Deluxe

### COOKIE TRIO

A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies

## BATTLE READY COMBO

345.00

### BOTTOMLESS BUTTERY POPCORN

Bottomless freshly popped buttery popcorn

### CAESAR SALAD

Romaine lettuce, garlic croutons, bacon, shaved parmesan, tossed in a creamy garlic dressing

### GARLIC BREAD AND CHEESE

Roasted garlic butter on a toasted French baguette and topped with a melted three cheese blend

### MEATBALLS

42 All beef meatballs tossed in a Forty Creek Whiskey BBQ sauce

### WING PLATTER

28 Wings with you choice of Mild, Medium, Hot or Honey Garlic

### PIZZA

Choice of two: Cheese, Pepperoni, Canadian, Vegetarian or Deluxe

### COOKIE TRIO

A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies

## THE HOT DIGGITY DOG COMBO

180.00

### KETTLE CHIPS & DIP

Kettle cooked original potato chips with a french onion dip

### SEASONED CRISPY FRIES

Served with a side of garlic aioli

### HOT DOGS

14 Hot dogs served with ketchup, relish and mustard

### COOKIE TRIO

A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies



Gluten-Free



Vegan







# STARTERS

Pricing based on 14 people.

## KETTLE CHIPS & DIP 20.00

Kettle cooked original potato chips with a French Onion dip

## BOTTOMLESS BUTTERY POPCORN 18.00

Bottomless freshly popped buttery popcorn

## WHITE CHOCOLATE M&M POPCORN 18.00

A white chocolate smorgasboard of M&M's, marshmallows and pretzels

## ROASTED GARLIC FRYUMS 18.00

Crispy vegan treat with a delicious roasted garlic spice and a side of chip dip

## SWEET SOUTHERN LOUISIANA HEAT SNACK MIX 17.00

A blend of peanuts, sesame sticks, hot Cajun sticks, pretzels and almonds

# SALADS

Pricing based on 14 people.

## FUSILLI GREEK SALAD 65.00

Fusilli noodle, cucumber, grape tomato, red onion, peppers, kalamata olives, feta cheese and Greek dressing

## CAESAR SALAD 51.00

Romaine lettuce, garlic croutons, bacon, shaved parmesan, tossed in a creamy garlic dressing

## HOUSE OF GREENS 49.00

Mixed greens with chopped cucumbers, grape tomatoes, carrots and red onions and served with a balsamic vinaigrette

# COLD APPETIZERS

Pricing based on 14 people.

## CHARCUTERIE BOARD 95.00

Chef's selection of local and regional meats and cheeses, fresh grapes, olives, crackers and crostinis. Served with grainy mustard and roasted red pepper hummus

## FRUIT PLATTER 70.00

A variety of seasonal fresh fruit

## SHRIMP COCKTAIL SHOOTERS 69.00

Individually presented cocktail sauce and juicy shrimp in an elegant shot glass

## VEGETABLE PLATTER 65.00

Served with ranch dip

## ONTARIO CHEESE BOARD 65.00

A selection of locally made cheese, grapes and an assortment of crackers

 Gluten-Free

 Vegan



# HOT APPETIZERS

Pricing based on 14 people.

## WHISKY BBQ BABY BACK RIBS 110.00

Slow cooked pork ribs in smokey BBQ sauce with battered corn and a zesty poblano avocado sauce

## PESTO AND MARINARA ARANCINI BALLS 85.00

Rice ball ricotta Arancini balls with a basil pesto and marinara sauce for dipping

## CRISPY CHICKEN FINGERS 85.00

28 Chicken fingers served with plum sauce.  
Vegan option available

## PRETZEL CHARCUTERIE BOARD 82.00

Sweet & savoury assortment of soft and hard pretzels, some with white or dark chocolate, cheesy queso, honey mustard, nutella and berry compote

## MAPLE BACON BAKED BRIE 81.00

Maple bacon chutney, warm Canadian brie wrapped in puff pastry, toasted crostini, apple slices and an assortment of crackers

## CHICKEN WINGS 78.00

28 Chicken wings tossed in your choice of wing sauce

### CHOOSE YOUR SAUCE

Mild, Medium, Frank's Hot, Forty Creek Whisky BBQ, Honey Garlic

## PEROGY PLATTER <sup>GF</sup> 65.00

Potato and cheddar perogies topped with bacon and caramelized onions served with a chipotle sour cream dip

## FULLY LOADED NACHOS 60.00

Tomatoes, bell peppers and red onions, topped with a three cheese blend of your choice of chicken or beef and served with salsa and sour cream

### ADD A SIDE OF GUACAMOLE 7.00

## CRISPY BACON TATER NACHOS <sup>GF</sup> 70.00

Caramelized onions, bacon, green onion and a three-cheese blend. Served with a salsa dip

## PEPPER BACON MAC & CHEESE 52.00

Peppered bacon, smoked mozzarella and topped with a three cheese blend

## MAPLE CHILI KARAAGE CHICKEN AND WAFFLE SKEWERS 70.00

Crispy chicken bite and waffle holes lightly tossed in a maple chili sauce

## MEATBALLS <sup>VG</sup> 48.00

### BEYOND MEATBALLS AVAILABLE

28 All-beef meatballs covered in Forty Creek Whisky BBQ Sauce

## FRENCH FRY PLATTER 48.00

Served with a side of garlic aioli

## GARLIC BREAD & CHEESE 44.00

Roasted garlic butter on a toasted French baguette and topped with a melted three cheese blend

### ADD BACON 4.00

<sup>GF</sup> Gluten-Free

<sup>VG</sup> Vegan





# SANDWICHES

Pricing based on 14 people.

## CRISPY CHICKEN BLT WRAPS 95.00

Crispy chicken, lettuce, tomato, bacon, chipotle aioli and Monterey jack cheese in an herbed tortilla wrap

## BRAISED BEEF BRISKET SLIDERS 92.00

In-house beef brisket, braised in 40 Creek BBQ sauce, topped with mild horseradish aioli, caramelized onions, roasted red peppers and arugula served on a soft potato bun

## DOUBLE SMOKED BACON AND SWISS CHEESE BEEF SLIDERS 80.00

Grilled beef sliders served with garlic aioli, applewood double smoked bacon and swiss cheese on a soft potato bun

## VEGAN BBQ 'BEEF' SLIDERS <sup>VG</sup> 79.00

Freshly caramelized onions, plant based slow braised mushrooms in a soft potato slider bun

# PIZZA

12 slices per pizza

## CHEESE 37.00

3 Cheese blend topping

## VEGETARIAN 37.00

Mushrooms, green peppers, onions and mozzarella cheese

## PEPPERONI 37.00

Pepperoni and mozzarella cheese

## CANADIAN 39.00

Pepperoni, bacon, mushrooms and mozzarella cheese

## DELUXE 39.00

Pepperoni, mushrooms, green peppers and mozzarella cheese

## PIZZA OF THE MONTH 39.00

Gourmet feature pizza, inquire for details

 Gluten-Free  Vegan





# DESSERTS

Pricing based on 14 people.

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## TRIO DESSERT PLATTER 55.00

Jumbo chocolate chip cookies, assorted beignet and macaroons with dessert compotes

## CANDY BAR 48.00

Cherry Blasters, Swedish Berries, Fuzzy Peaches, Twizzlers, Reese's Pieces and Milk Duds

## CHOCOLATE COVERED STRAWBERRIES 41.00

Hand dipped in pure milk chocolate and finished with a white chocolate drizzle

## COOKIE TRIO 37.00

A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies

## ASSORTED BUTTERTARTS 36.00

Classic buttermilk tarts with flaky pastry

## BEIGNET BOWL 35.00

Caramel, chocolate and red berry beignet with an assortment of dipping sauces

## HAAGAN DAAZ ICE CREAM BAR 11.00

Vanilla & almond or vanilla & milk chocolate

# CANDY TO GO

Pricing per person

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## TWIZZLERS 6.50

## REESE'S PIECES 6.50

## FUZZY PEACHES 6.50

## CHERRY BLASTERS 6.50

## MILK DUDS 6.50



Gluten-Free



Vegan





# ORDERING INFORMATION

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## ORDERING FOR YOUR SUITE

Orders can be placed by:

Email: [catering@budweisergardens.com](mailto:catering@budweisergardens.com)

When placing your order please specify your suite number, contact name, phone number, company name, date and time of the event, and payment method. Payment for all charges can be made with cash or credit card. MasterCard, Visa and American Express are all accepted. Harmonized sales tax, as well as a 12% Administration Charge will be added to all food and beverage totals. The charges will not be incurred until the conclusion of the event; at which time full payment is required.

## ADVANCE ORDERING

Advanced ordering gives you the opportunity to choose from a menu that offers a larger variety of options compared to our standard event day menu. Advanced orders must be received by 12:00 PM, two business days prior to the event:

## EVENT DAY ORDERING

Our event day menu will be available in your suite during the event. These orders must be placed through your suite attendant. The menu is a limited selection compared to our advanced ordering menu and is provided as a convenience to our guest to have additional food added to their existing pre-event orders.

## STANDING SUITE ORDERS

Each suite holder has the option of placing a standing food and/or beverage order. The suite holder has the option of choosing which events they would like their standing order to be available as well as the ability to change these orders within the advanced ordering guidelines. Please contact the Food and Beverage Coordinator if you are interested in this feature.

# POLICIES & SERVICES

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## ALCOHOL SERVICE

OVG Hospitality is a food and beverage company who is dedicated to the safe and responsible service of alcoholic beverages to their patrons during private and public events. Bottles and cans are prohibited to be brought into or taken out of the suites or Budweiser Gardens itself. When exiting your suite please pour beverages into the provided cups. Coolers and liquor will not be opened without the suite owner present; the suite owner may, in advance of an event, designate authorized users of the suite to gain access to the alcohol. This authorization must be presented in writing. Please keep in mind that the suite owner and authorized representatives are subject to all social host laws while entertaining in their suite. Minors under the age of 19 are not permitted to consume alcoholic beverages. Alcohol that has been purchased but remains unopened during an event may be restocked in a par bar.

## ADMINISTRATION CHARGE & TAXES

All catered events are subject to a 12% Administration Charge. This Administration Charge is the sole property of the food/beverage service company and is used to cover such party's cost and expenses in connection with the catered event (other than employee tips, gratuities and wages). The Administration 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.

## MAILING ADDRESS

OVG Hospitality  
99 Dundas Street  
London ON  
N6A 6K1





# OVG HOSPITALITY MANAGEMENT

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## **SANDRA DOYLE, LUXURY SUITE MANAGER**

Sandra oversees the luxury suite and restaurant team. She will be happy to assist in any questions you might have in regards to the luxury suites.

Phone: 519-667-5749 | Email: [Catering@budweisergardens.com](mailto:Catering@budweisergardens.com)

## **RYAN LERCH, EXECUTIVE CHEF**

Ryan is responsible for the culinary department within Budweiser Gardens. Chef Lerch has extensive experience in the culinary world and is highly qualified with accommodating all special dietary requirements. Please do not hesitate to see what options may be available.

Phone: 519-667-5727 | Email: [Ryan.Lerch@oakviewgroup.com](mailto:Ryan.Lerch@oakviewgroup.com)

## **DOUG KINSELLA, GENERAL MANAGER**

Doug is responsible for overseeing the OVG Hospitality team. Doug leads our employees to ensure the organization's standards are met as well as always improving. He will gladly assist you with anything related to the food and beverage operations at Budweiser Gardens.

Phone: 519-667-5751 | Email: [Doug.Kinsella@oakviewgroup.com](mailto:Doug.Kinsella@oakviewgroup.com)