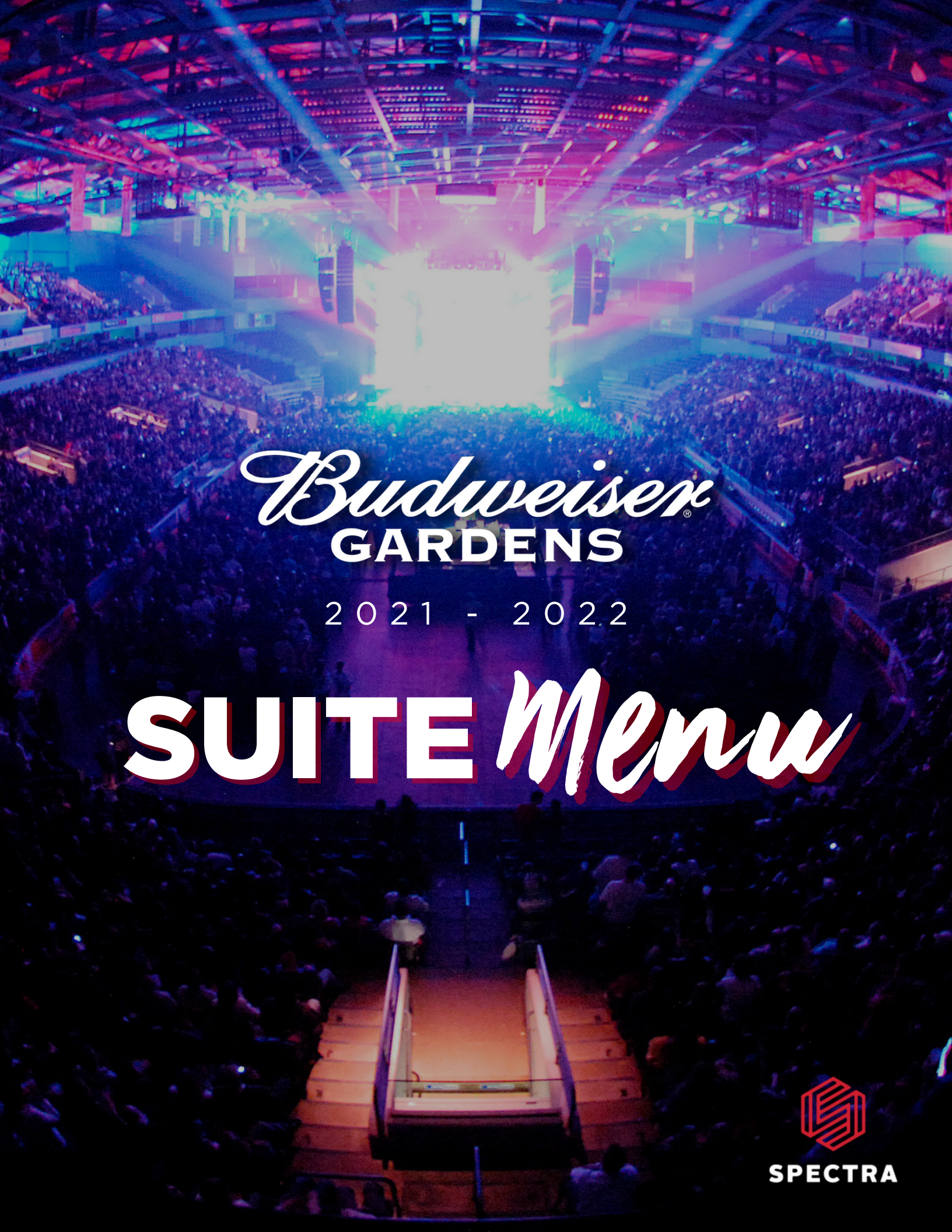
Budweiser
GARDENS
2021 - 2022
SUITE Menu
SPECTRA

Welcome!

Spectra Food Services and Hospitality welcomes you to Budweiser Gardens for the 2021-22 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.

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

RESTAURANT & CATERING MANAGER

CATERING@BUDWEISERGARDENS.COM

Ryan Lerch **EXECUTIVE CHEF**

Doug Kinsella **GENERAL MANAGER**

Party Packages

BATTLE READY COMBO $305

PRICING BASED ON ON 14 PEOPLE

Bottomless buttery popcorn

Caesar salad

Garlic bread and cheese

Meatballs *42 all beef meatballs tossed in a forty creek whiskey BBQ sauce*

Wing Platter
28 wings with your choice of Mild, Medium, Hot or Honey Garlic

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

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

KING OF COMBOS $325

PRICING BASED ON ON 14 PEOPLE

Bottomless buttery popcorn

Kettle chips with a french onion dip

Vegetable platter

Wing platter
28 wings with your choice of Mild, Medium, Hot or Honey Garlic

Chicken finger platter
28 chicken fingers served with Plum sauce

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

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

Party Packages

THE COMEBACK COMBO — $285

PRICING BASED ON ON 14 PEOPLE

Bottomless buttery popcorn

Fusilli Greek salad

Double smoked bacon and all beef sliders with swiss cheese

Seasoned crispy fries

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

Chocolate chip butter tarts

THE HOT DIGGITY DOG COMBO — $130

PRICING BASED ON ON 14 PEOPLE

14 Hot Dogs
Served with ketchup, relish and mustard

Crispy Fries

Kettle chips with a French onion dip

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

Individual Boxes

PRICING PER PERSON

ARTISAN CHEESE BOX $14.00 | EACH

- Gourmet Cheeses
- Assorted Crackers
- Grapes
- Berries
- Roasted Red Pepper Hummus

CHARCUTERIE BOX $16.00 | EACH

- Assorted Cured Meats
- Regional Cheeses
- Gerkins
- Crostini
- Herbed Dijon

ASSORTED DESSERT BOX $13.00 | EACH

- Nanaimo
- Double Chocolate Brownie
- Butter Tart Bar
- Carrot Cake

STARTERS *PRICING BASED ON 14 PEOPLE*

BUTTERY POPCORN $15.99
Bottomless freshly popped buttery popcorn.

HOUSEMADE CHICAGO MIX $16.99
Caramel corn and cheddar cheese popcorn mix.

SWEET SOUTHERN LOUISIANA HEAT SNACK MIX $15.99
A blend of peanuts, sesame sticks, hot Cajun sticks, pretzels and almonds.

KETTLE CHIPS & DIP $16.99
Kettle cooked original potato chips with a French Onion dip.

SALADS *PRICING BASED ON 14 PEOPLE*

CAESAR SALAD $46.99
Romaine lettuce, garlic croutons, bacon, shaved parmesan, tossed in a creamy Garlic dressing.

FUSILLI NOODLE GREEK SALAD $59.99
Fusilli noodle, cucumber, grape tomato, red onion, peppers, Kalamata olives, feta cheese and Greek dressing.

COLD APPETIZERS *PRICING BASED ON 14 PEOPLE*

VEGETABLE PLATTER $54.99
Served with Ranch dip.

FRUIT PLATTER $55.99
A variety of seasonal fresh fruit.

CAPRESE SKEWERS WITH PESTO VINAIGRETTE $64.99
Cherry tomatoes, bocconcini, basil and a balsamic reduction.

ONTARIO CHEESE BOARD $57.99
A selection of locally made cheese, grapes and an assortment of crackers.

CHARCUTERIE BOARD $83.99
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.

HOT APPETIZERS

PRICING BASED ON 14 PEOPLE

GARLIC BREAD & CHEESE — $39.00
Roasted garlic butter on a toasted French baguette and topped with a melted three cheese blend.
Add bacon for $2.99

MAPLE BACON BAKED BRIE — $81.00
Maple bacon chutney, warm Canadian brie wrapped in puff pastry, toasted crostinis, apple slices and an assortment of crackers.

PEPPER BACON MAC 'N CHEESE — $45.00
Peppered bacon, smoked mozzarella, toasted bread crumbs and topped with a three cheese blend.

MEATBALLS (BEYOND MEATBALLS AVAILABLE) — $39.99
28 all-beef meatballs covered in Forty Creek Whiskey BBQ sauce.

VEGETARIAN TAQUITOS — $63.00
A baked flour tortilla stuffed with a charred corn and black bean salsa, taco seasoned cream cheese and shredded cheese.

CHICKEN TAQUITOS — $67.25
A baked flour tortilla stuffed with seasoned chicken, charred corn and black bean salsa, taco seasoned cream cheese and shredded cheese.

PEROGY PLATTER — $65.00
Potato and cheddar perogies topped with bacon and caramelized onions served with a Chipotle Sour Cream dip.

FRENCH FRY PLATTER — $37.99
Served with a side of Garlic Aioli.

CRISPY CHICKEN FINGERS — $76.99
28 chicken fingers served with Plum sauce.

FULLY LOADED NACHOS — $49.99
Tomatoes, bell peppers and red onions. Topped with a three cheese blend and your choice of chicken or beef. Served with salsa and sour cream.
Add a side of guacamole for $2.99

CHOOSE YOUR SAUCE

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

CHICKEN WINGS — $69.00
28 chicken wings tossed in your choice of wing sauce.

SANDWICHES & SKEWERS *PRICING BASED ON 14 PEOPLE*

CRISPY CHICKEN BLT WRAPS — **$88.99**
Crispy chicken, lettuce, tomato, bacon, Chipotle aioli and Monterey jack cheese in an herbed tortilla wrap.

BRAISED ONION BACON BEEF SLIDERS (THE TRIPLE B) — **$75.99**
Caramelized beer-braised onions, crispy bacon, Garlic aioli, and jalapeno Havarti cheese on an all-beef slider.

BBQ BOURBON CHICKEN SKEWERS — **$72.99**
With a side of Whiskey Bourbon BBQ sauce.

TERIYAKI STEAK SKEWERS — **$77.99**
With a side of Chimichurri sauce.

PIZZA *12 SLICES EACH*

CHEESE — **$34.50**
3 Cheese blend topping.

VEGETARIAN — **$34.50**
Mushroom, green pepper, onion and mozzarella cheese.

PEPPERONI — **$34.50**
Pepperoni and mozzarella cheese.

HAWAIIAN — **$34.50**
Bacon, pineapple and mozzarella cheese.

CANADIAN — **$34.50**
Pepperoni, bacon, mushroom and mozzarella cheese.

DELUXE — **$34.50**
Pepperoni, mushroom, green pepper and mozzarella cheese.

DESSERTS *PRICING BASED ON 14 PEOPLE*

COOKIE TRIO — $35.99
A combination of chocolate chip, candy coated milk chocolate and double chocolate cookies.

RICE KRISPIES REESE'S PIECES SQUARES — $38.99
Rice Krispies stuffed with a layer of Reese's peanut butter cups, topped with melted chocolate.

ASSORTED BUTTERTARTS — $34.99
Classic Buttertarts with flaky pastry and chocolate chips.

CHOCOLATE COVERED STRAWBERRIES — $34.99
Hand dipped in pure milk chocolate and finished with a white chocolate drizzle.

CANDY BAR — $44.00
Cherry Blasters, Swedish Berries, Fuzzy Peaches, Twizzlers, Reese's Pieces and Milk Duds.

CANDY TO GO *PER PERSON*

TWIZZLERS	$5.25	CHERRY BLASTERS	$5.25
REESE'S PIECES	$5.25	MILK DUDS	$5.25
FUZZY PEACHES	$5.25		

ORDER *Information*

ORDERING FOR YOUR SUITE

Orders can be placed by:
Telephone: 519-667-5769
Email: 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% Management 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 3:00 PM, two business days prior to the event:

Monday	for Thursday events
Tuesday	for Friday events
Wednesday	for Saturday events
Wednesday	for Sunday events
Wednesday	for Monday events
Thursday	for Tuesday events
Friday	for Wednesday events

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

ALCOHOL SERVICE

Spectra Food Services and 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.

BUSINESS HOURS

Monday - Friday
9:30 am - 5:00 pm

MAILING ADDRESS

Spectra Food Services and Hospitality
99 Dundas Street
London ON
N6A 6K1

SPECTRA FOOD SERVICES
AND HOSPITALITY MANAGEMENT TEAM

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@spectraxp.com

DOUG KINSELLA, GENERAL MANAGER

Doug is responsible for overseeing the Spectra Food Services and 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@spectraxp.com

RESTAURANT & CATERING

Email: Catering@budweisergardens.com

Budweiser GARDENS

SPECTRA