



Budweiser
GARDENS

2022 - 2023

SUITE *Menu*

Welcome!

OVG Hospitality welcomes you to Budweiser Gardens for the 2022-23 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**



Party Packages

BATTLE READY COMBO

\$335

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, Canadian, Vegetarian or Deluxe

Cookie Trio

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

KING OF COMBOS

\$355

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, Canadian, Vegetarian or Deluxe

Cookie Trio

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



Party Packages

THE COMEBACK COMBO

\$309

PRICING BASED 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, Canadian, Vegetarian or Deluxe

Chocolate chip butter tarts

THE HOT DIGGITY DOG COMBO

\$145

PRICING BASED 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



STARTERS

PRICING BASED ON 14 PEOPLE

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| BUTTERY POPCORN
Bottomless freshly popped buttery popcorn. | \$18 |
| WHITE CHOCOLATE M&M POPCORN
A white chocolate smorgasbord of M&M's marshmallows and pretzels. | \$18 |
| SWEET SOUTHERN LOUISIANA HEAT SNACK MIX
A blend of peanuts, sesame sticks, hot Cajun sticks, pretzels and almonds. | \$17 |
| KETTLE CHIPS & DIP
Kettle cooked original potato chips with a French Onion dip. | \$18 |

SALADS

PRICING BASED ON 14 PEOPLE

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| HOUSE OF GREENS
Mixed greens with chopped cucumbers, grape tomatoes, carrots and red onions, topped with crispy kale chips and served with a Balsamic vinaigrette. | \$49 |
| CAESAR SALAD
Romaine lettuce, garlic croutons, bacon, shaved parmesan, tossed in a creamy Garlic dressing. | \$49 |
| FUSILLI NOODLE GREEK SALAD
Fusilli noodle, cucumber, grape tomato, red onion, peppers, Kalamata olives, feta cheese and Greek dressing. | \$65 |

COLD APPETIZERS

PRICING BASED ON 14 PEOPLE

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| VEGETABLE PLATTER
Served with Ranch dip. | \$60 |
| FRUIT PLATTER
A variety of seasonal fresh fruit. | \$65 |
| ONTARIO CHEESE BOARD
A selection of locally made cheese, grapes and an assortment of crackers. | \$60 |
| CHARCUTERIE BOARD
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. | \$90 |

HOT APPETIZERS *PRICING BASED ON 14 PEOPLE*

GARLIC BREAD & CHEESE

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

*Add bacon for \$4

\$44

MAPLE BACON BAKED BRIE

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

\$81

PEPPER BACON MAC 'N CHEESE

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

\$50

HAND ROLLED TACO SPRING ROLLS

Tex Mex spiced ground beef, three cheese blend in hand rolled spring rolls with a warm salsa.

\$50

BLOOMING QUESADILLA RING

Shredded chicken, onion, bell peppers, taco sauce in oven roasted cone spirals.

\$69

MEATBALLS (BEYOND MEATBALLS AVAILABLE)

28 all-beef meatballs covered in Forty Creek Whisky BBQ sauce

\$46

PEROGY PLATTER

Potato and cheddar perogies topped with bacon and caramelized onions served with a Chipotle Sour Cream dip.

\$65

FRENCH FRY PLATTER

Served with a side of Garlic Aioli.

\$45

CRISPY CHICKEN FINGERS

28 chicken fingers served with Plum sauce.

\$80

FULLY LOADED NACHOS

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 \$6

\$53

PRETZEL CHARCUTERIE BOARD

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

\$80

CHOOSE YOUR SAUCE

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

CHICKEN WINGS

28 chicken wings tossed in your choice of wing sauce.

\$75



SANDWICHES

PRICING BASED ON 14 PEOPLE

CRISPY CHICKEN BLT WRAPS

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

\$93

MINI TURKEY CLUB SANDWICHES

House cooked turkey, lettuce, tomato, crispy bacon and a basil herbed mayo.

\$95

DOUBLE SMOKED BACON AND SWISS CHEESE BEEF SLIDER

Grilled beef sliders served with garlic aioli, applewood smoked bacon, and swiss cheese on a warm brioche bun.

\$79

BRAISED BEEF BRISKET SLIDERS

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 warm brioche bun.

\$89

PIZZA *12 SLICES EACH*

CHEESE

3 Cheese blend topping.

\$36

VEGETARIAN

Mushroom, green pepper, onion and mozzarella cheese.

\$36

PEPPERONI

Pepperoni and mozzarella cheese.

\$36

CANADIAN

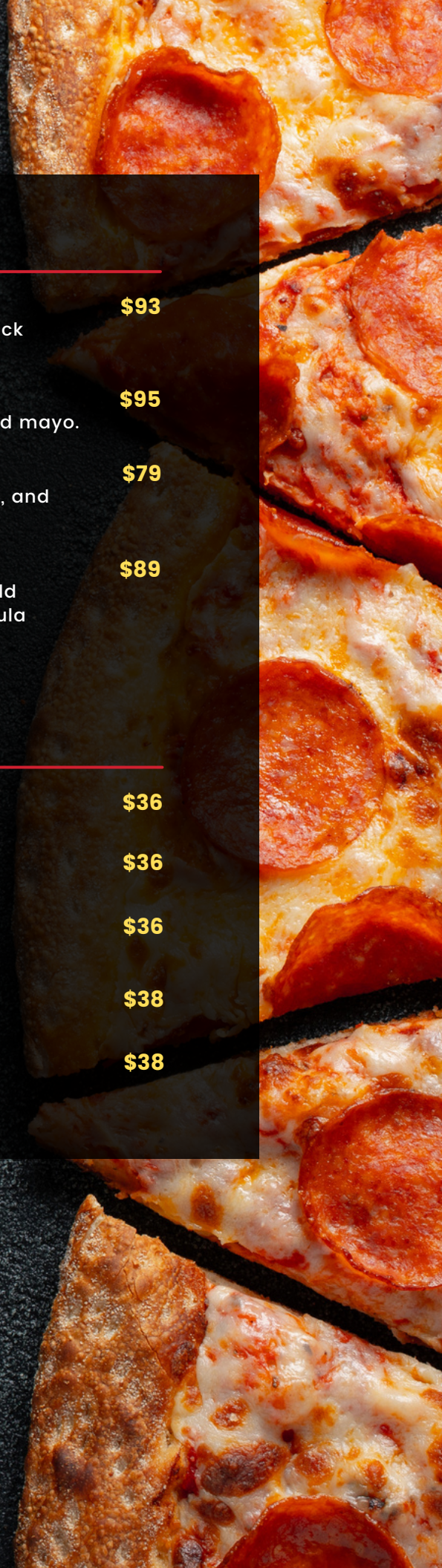
Pepperoni, bacon, mushroom and mozzarella cheese.


\$38

DELUXE

Pepperoni, mushroom, green pepper and mozzarella cheese.

\$38





DESSERTS *PRICING BASED ON 14 PEOPLE*

COOKIE TRIO

\$37

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

ASSORTED BUTTERTARTS

\$36

Classic buttertarts with flaky pastry.

CHOCOLATE COVERED STRAWBERRIES

\$37

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

CANDY BAR

\$45

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

S'MORES DIP

\$45

Toasted marshmallow, melted chocolate, graham cracker, pretzels and strawberries for dipping.

CANDY TO GO *PER PERSON*

TWIZZLERS

\$6

CHERRY BLASTERS

\$6

REESE'S PIECES

\$6

MILK DUDS

\$6

FUZZY PEACHES

\$6



ORDER *Information*

ORDERING FOR YOUR SUITE

Orders can be placed by:

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% 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

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 TEAM

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

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

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

