



NATIONAL
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IN-SEAT SERVICE ADVANCED ORDERING FOOD & BEVERAGE GUIDE

voilà
by *Sobeys*

IN-SEAT
SERVICE



————— TORONTO
AUGUST 7-15, 2021



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ADVANCED ORDERING PROCESS

We are excited to host you and your guests at the upcoming National Bank Open presented by Rogers. This Premium Series – Voilà by Sobey's In-Seat Service Advanced Ordering guide is designed to take you through the process of customizing and enhancing your food & beverage experience to suit your unique requirements. Please keep in mind that our Hospitality Account Manager is available at any point during this process should you have any questions or require further clarification.



COVID DISCLAIMER

During these unprecedented times, Marigolds & Onions, our official caterer for the National Bank Open presented by Rogers, has implemented strict protocols in their kitchens to go above and beyond the provincial and federal governments' food service guidelines. Each meal that is ordered will be packaged in individual, environmentally responsible containers and sealed prior to delivery to your suite.

FOOD SERVICE

To customize your culinary experience, you may select a meal and/or any à la carte items from our 2021 Advanced Ordering Guide for you and each of your guests. The menu offerings are based on Marigolds & Onions tried and true offerings that have been refined during the last year's extraordinary conditions. Please see the detailed 2021 Advanced Ordering meals and à la carte options on the following pages. Your meals will be delivered directly to your seat between the following delivery windows:

- DAY Session 12 p.m. – 12:45 p.m.
- EVENING Session 7:30 p.m. – 8:15 p.m.



ADVANCED FOOD SERVICE & BEVERAGE ORDERING

To place your food & beverage orders, please contact your Hospitality Account Manager, at (416) 256-4882 ext. 235, or by email at customerservice@marigoldsandonions.com



In order to help us serve you better, please place your order **no later than five business days prior to your ticket date.**

2021 ADVANCED ORDER MEAL OPTIONS

SANDWICH BOX OPTIONS

SANDWICH BOX #1 – \$32.55

ROOT VEGETABLE SALAD

seasonal selection of fresh market vegetables oven roasted in a herb balsamic glaze

CHICKEN KATSU SANDWICH

breaded chicken breast, lettuce, tomato, coleslaw & house-made tonkatsu sauce served on a brioche bun

DECADENT CHOCOLATE BROWNIE

SANDWICH BOX #2 – \$32.55

ROOT VEGETABLE SALAD

seasonal selection of fresh market vegetables oven roasted in a herb balsamic glaze

KOREAN BEEF SANDWICH

beef marinated in Korean BBQ sauce, shredded cabbage, pickled carrots & tri-colour sesame seed aioli served on a pretzel bun

DECADENT CHOCOLATE BROWNIE

SANDWICH BOX #3 – \$32.55

VEGETARIAN
OPTION

ROOT VEGETABLE SALAD

seasonal selection of fresh market vegetables oven roasted in a herb balsamic glaze

FALAFEL WRAP

falafel, hummus & quinoa tabbouleh served in a whole wheat tortilla

DECADENT CHOCOLATE BROWNIE

2021 ADVANCED ORDER MEAL OPTIONS

PROTEIN BOWL OPTIONS

PROTEIN BOWL OPTION #1 – \$36.50

ALBA CHICKEN

*truffle scented, herb encrusted grilled chicken breast
served with spicy bow tie pasta with olive oil, cucumber threads & chili peppers*

BREAD ROLL & CREAMERY BUTTER

PEACH BLUEBERRY COBBLER SQUARE

PROTEIN BOWL OPTION #2 – \$36.50

ROCKY MOUNTAIN SALMON

*filet of salmon marinated in smoky honey mustard & crusted with maple sugar
served with a corn & sugar snap pea salad consisting of charred sweet corn, crisp sugar snap
peas, roasted red peppers and spicy arugula greens in a honey dijon dressing*

BREAD ROLL & CREAMERY BUTTER

BERRY MACARON SQUARE

PROTEIN BOWL OPTION #3 – \$36.50

VEGETARIAN
OPTION

BBQ GRILLED TOFU & VEGETABLE SKEWER

*glazed with Baja chipotle sauce & Mandarin sesame seeds
served with "super-grain" farro, honey roasted yam, wilted baby spinach & dried cranberries
dressed with fresh mint & rice wine vinegar*

BREAD ROLL & CREAMERY BUTTER

DATE OAT SQUARE

À LA CARTE MENU

SALADS

FARRO & ROASTED YAM SALAD

"super-grain" farro, honey roasted yam, wilted baby spinach & dried cranberries dressed with fresh mint & rice wine vinegar

\$8.95

SPICY BOW TIE PASTA SALAD

spicy bow tie pasta with olive oil, cucumber threads & chili peppers

\$8.95

PROTEINS

ROCKY MOUNTAIN SALMON

filet of salmon marinated in smoky honey mustard & crusted with maple sugar

\$20.50

ALBA CHICKEN

truffle scented, herb encrusted grilled chicken breast

\$20.50

SANDWICHES

KOREAN BEEF SANDWICH

beef marinated in Korean BBQ sauce, shredded cabbage, pickled carrots & tri-colour sesame seed aioli served on a pretzel bun

\$17.50

FALAFEL WRAP

falafel, hummus & quinoa tabbouleh served in a whole wheat tortilla

\$17.50

SNACKS

M&O HOMEMADE DELUXE TRAIL MIX

\$9.63

MISS VICKIE'S ORIGINAL CHIPS

\$4.68

ORDER IN ADVANCE BEVERAGE SERVICE

To customize your Beverage Service experience, you may **order in advance** any of the following non-alcoholic and alcoholic beverages to compliment your food service choice. All beverages that you order in advance will be delivered directly to your seat during our delivery window.

BEER

STEAM WHISTLE PILSNER 473ml	\$14.84
STEAM WHISTLE SESSION LIGHT LAGER 473ml	\$14.84
VOODOO RANGER IPA 473ml	\$14.84
STEAM WHISTLE LEMON SHANDY 473ml	\$14.84

READY TO DRINK COOLERS

WHITE CLAW HARD SELTZER – BLACK CHERRY 473ml	\$13.88
GEORGIAN BAY GIN SMASH 473ml	\$13.88

NON-ALCOHOLIC BEVERAGES

NAYA NATURAL SPRING WATER 500ml	\$3.66
PERRIER SPARKLING WATER (ORIGINAL) 500ml	\$6.48
PEPSI 355ml	\$4.31
DIET PEPSI 355ml	\$4.31
SCHWEPES GINGER ALE 355ml	\$4.31
PURE LEAF LEMON ICED TEA 473ml	\$7.98
DOLE ORANGE JUICE 450ml	\$6.33
GATORADE LEMON LIME 591ml	\$6.33

DAY OF FOOD & BEVERAGE SERVICE



If ordering in advance doesn't work for you or if you require additional food & beverage items delivered to your seat, including wine by the glass options and our Signature Aperol Spritz Cocktail, you can download the official **National Bank Open's** app and place your order through our **Voilà by Sobey's In-Seat Service**.

GENERAL INFORMATION

MENU CONFIRMATION & PAYMENT INFORMATION

In order to help us serve you better and provide the culinary experience you wish, please place your food & beverage menu selections no later than **five days prior to your ticket date** directly with your Hospitality Account Manager, at (416) 256-4882 ext. 235, or by email at customerservice@marigoldsandonions.com. A valid credit card must be provided to place your order. The credit card that is provided will be charged at the time of your order.



DIETARY RESTRICTIONS & ALLERGIES

When ordering, please be sure to communicate any dietary restrictions or allergies you and your guests may have. In the case of food allergies, although we take every precaution to ensure we identify ingredients that may cause allergic reactions, there is always a risk of contamination. Guests concerned with food allergies need to be aware of this risk. In addition, if you or any of your guests have any specific dietary requirements for health or religious reasons, these guests are welcomed to bring their own food to their seats and on Tennis Canada's grounds, as long as it adheres to our Prohibited Items list.

SERVICE CHARGE

All indicated prices for food & beverage items include all service fees.

TAXES

All prices shown in this package are subject to applicable HST charges.



GREEN POLICY

Marigolds and Onions Catering & Event Production continually demonstrates our commitment to the environment by following the 3 R's (reuse, reduce and recycle). Our goal is to minimize waste and pollution while engaging in the use of local, fresh, seasonal products. We believe our continued efforts will contribute to the sustainability of our environment.

CONTACT INFORMATION

Hospitality Account Manager

customerservice@marigoldsandonions.com

Tel: (416) 256-4882 ext. 235

Fax: (416) 783-1383

MAILING ADDRESS

2700 Dufferin Street, Unit 18

Toronto, Ontario M6B 4J3



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