



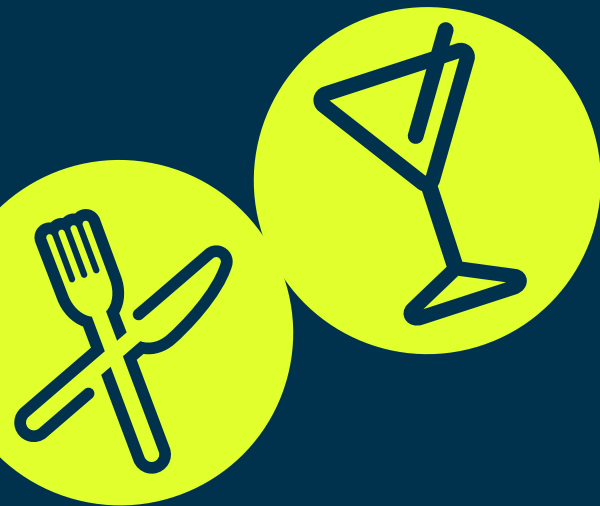
NATIONAL
BANK
OPEN

presented by  ROGERS



FOOD & BEVERAGE GUIDE

2021
PRIVATE
SUITE



TORONTO
AUGUST 7-15, 2021

THE PRIVATE SUITE MENU PROCESS

We are excited to host you and your guests at the National Bank Open presented by Rogers. This Private Suites guide is designed to take you through the process of customizing 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 from any of our 2021 Suite Packaged Meal options 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. All meals will include a starter salad, a main course and a sweet dessert. Your meals will be delivered directly to your suite prior to your arrival (see the detailed 2021 Suite Packaged Meal options on the following pages).

As an added bonus, with the purchase of Suite Packaged Meals, we will include your cold, non-alcoholic beverages at no additional cost. When you arrive in your suite, your fridge will be stocked with:



Naya Natural Spring Water
Perrier Sparkling Water (Original)
Dole Orange Juice

Pepsi
Diet Pepsi
Pure Leaf Lemon Iced Tea

In addition to whichever meals you select, you may enhance your event experience by adding any additional snack or salad items from our À La Carte menu (see page 8).

FOOD SERVICE & BEVERAGE ORDERING



To place your food & beverage orders, please contact David Yip, your Hospitality Account Manager, at (416) 256-4882 ext. 332, or email him at dyip@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 SUITE PACKAGED MEAL OPTIONS

MEAL OPTION #1 – \$52.80

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 & FRESH FRUIT KEBOB

MEAL OPTION #2 – \$52.80

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 & FRESH FRUIT KEBOB

MEAL OPTION #3 – \$52.80

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 & FRESH FRUIT KEBOB

MEAL OPTION #4 – \$52.80

ROOT VEGETABLE SALAD

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

MUFFULETTA

*capicola, Genoa salami, mortadella, mozzarella, roasted red peppers, hot banana peppers, baby arugula, & olive tapenade
served on a rosemary focaccia bun*

DECADENT CHOCOLATE BROWNIE & FRESH FRUIT KEBOB

MEAL OPTION #5 – \$56.10

VEGETARIAN
OPTION

COUNTY GREENS SALAD

*crisp romaine hearts & Treviso radicchio topped with slivered local apples, sundried cranberries, spiced walnuts & sweet red onion
served with a red wine vinaigrette*

STUFFED ACORN SQUASH

*acorn squash stuffed with cauliflower & chickpea tagine then studded with apricots and raisins
served with "super-grain" farro, honey roasted yam, wilted baby spinach & dried cranberries
dressed with fresh mint & rice wine vinegar*

BREAD ROLL & CREAMERY BUTTER

PEACH BLUEBERRY COBBLER SQUARE & FRESH FRUIT SALAD

MEAL OPTION #6 – \$56.10

INSALATA GENOVESE

*baby spinach & radicchio topped with oven-dried marinated tomatoes,
sweet onions & roasted artichoke quarters
served with a citrus vinaigrette*

ALBA CHICKEN

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

READ ROLL & CREAMERY BUTTER

PEACH BLUEBERRY COBBLER SQUARE & FRESH FRUIT SALAD

MEAL OPTION #7 – \$56.10

BABY KALE & FENNEL SALAD

baby green kale, cucumber, chickpeas, cherry tomato & shaved fennel served with olive oil, lemon & rice wine vinaigrette

MESQUITE BEEF

AAA beef seasoned in our chef's own mesquite spice mix & grilled to perfection served with a roasted seasonal root vegetable salad tossed in an herb balsamic glaze

BREAD ROLL & CREAMERY BUTTER

PEACH BLUEBERRY COBBLER SQUARE & FRESH FRUIT SALAD

MEAL OPTION #8 – \$56.10

BEEF & SQUASH GREENS SALAD

Tuscan greens & baby kale layered with roasted butternut squash, roasted baby beets & pomegranate seeds served with a roasted pear vinaigrette

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

PEACH BLUEBERRY COBBLER SQUARE & FRESH FRUIT SALAD

MEAL OPTION #9 – \$60.50

VEGETARIAN
OPTION

CRUNCHY KALE SALAD

baby kale & arugula tossed with julienned Napa cabbage, roasted sweet potatoes, toasted crunchy pumpkin seeds & puffed rice served with a citrus tahini dressing

GRILLED KING OYSTER MUSHROOMS

topped with sautéed leeks and lemon served with grilled polenta fingers & grilled peppers

SOURDOUGH BUN

ASSORTED MACAROONS & FRESH BERRY BOWL

MEAL OPTION #10 – \$60.50

MIXED GREENS & CUCUMBER COIN SALAD

served with a fragrant za'atar dressing

ROASTED CITRUS MARINATED CORNISH HEN

served with Mediterranean herb-infused pearl couscous studded with Moroccan golden raisins

PITA TRIANGLES

ASSORTED MACAROONS & FRESH BERRY BOWL

MEAL OPTION #11 – \$60.50

ROASTED RADISH SALAD

*romaine lettuce, arugula & radicchio tossed with a blend of roasted ninja radishes, watermelon radishes & yellow beets
served with a lemon citrus vinaigrette*

EAST COAST LOBSTER ROLL

served with mini red potato "salat", a twist on an old-fashioned German favourite with julienne & sweet peas in a creamy red wine caper dressing

ASSORTED MACAROONS & FRESH BERRY BOWL

PEACH BLUEBERRY COBBLER SQUARE & FRESH FRUIT SALAD

MEAL OPTION #12 – \$60.50

CREAMY GARLIC CAESAR SALAD

*crisp hearts of romaine garnished with herb croutons & parmesan cheese
served with a creamy garlic dressing*

PEPPERCORN CRUSTED BEEF TENDERLOIN

*AAA beef tenderloin seasoned with our chef's tri-peppercorn spice mix & grilled to perfection
served with a honey dijon roasted potato salad*

SOURDOUGH BUN

ASSORTED MACAROONS & FRESH BERRY BOWL

ORDER IN ADVANCE BEVERAGE SERVICE

To customize your Beverage Service experience, you may **order in advance** any of the following alcoholic beverages to compliment your food service choice. All beverages that you order in advance will be stocked in your suite prior to your arrival.

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

WINE BY THE BOTTLE

SMOKING LOON CABERNET SAUVIGNON	\$55.97
SMOKING LOON SAUVIGNON BLANC	\$55.97

DAY OF _____ BEVERAGE SERVICE



If ordering in advance doesn't work for you or if you require additional beverages delivered to your suite, including 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**. Orders placed through the app will be delivered directly to your suite.

À LA CARTE MENU

As a suite holder, you may enhance your suite experience by adding any of the following à la carte items to your suite order. All items listed below will be stocked in your suite prior to your arrival.

SALADS

CREAMY GARLIC CAESAR SALAD

\$8.95

crisp hearts of romaine garnished with herb croutons & parmesan cheese served with a creamy garlic dressing

CORN & SUGAR SNAP SALAD

\$8.95

charred sweet corn, crisp sugar snap peas, roasted red peppers & spicy arugula greens in a honey dijon dressing

SNACKS

M&O HOMEMADE DELUXE TRAIL MIX

\$9.63

MISS VICKIE'S ORIGINAL CHIPS

\$4.68

SWEDISH BERRIES CANDY

\$9.63

HÄAGEN-DAZS VANILLA MILK CHOCOLATE ICE CREAM BAR

\$7.98

GENERAL INFORMATION

MENU CONFIRMATION & PAYMENT INFORMATION

In order to help us serve you better and provide the culinary experience you wish for your guests, please place your food & beverage menu selections no later than **five days prior to your ticket date** directly with **David Yip, your Hospitality Account Manager, at (416) 256-4882 ext. 332, or you may email him at dyip@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 into your suite 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

David Yip, Hospitality Account Manager

dyip@marigoldsandonions.com

Tel: (416) 256-4882 ext. 332

Fax: (416) 783-1383

MAILING ADDRESS

2700 Dufferin Street, Unit 18

Toronto, Ontario M6B 4J3



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