

PLATTERS (serves up to 5 guests)

Antipasto Platter \$45

Grilled Zucchini, Eggplant, Roasted Peppers, Marinated Olives, Pickled Vegetables,
Served with Sliced Baguette

Deluxe Antipasto Platter \$90

Grilled Zucchini, Eggplants, Roasted Peppers, Marinated Olives, Pickled Vegetables, Salami,
Prosciutto & Baby Bocconcini, Served with Sliced Baguette

Cheese Platter \$60

Domestic Hard & Soft Cheeses with Grapes & Crackers

Cocktail Shrimp Platter (20 pieces) \$60

Served with Cocktail Sauce & Lemon Wedges

Applewood Smoked Salmon \$75

Chopped Red Onion, Eggs, Capers Served with Sliced Baguette

Fresh Fruit Platter \$40

Assorted Sliced Fruit & Berries

Vegetable Platter \$38

with Hummus Dip

SALADS (serves up to 5 guests)

Caesar Salad \$30

Romaine Lettuce, Crisp Bacon, Parmesan Cheese & Croutons in a Creamy Dressing

Mixed Greens Salad \$25

Vegetable Ribbons, Cherry Tomato, & Cucumber in a House-Made Vinaigrette

 Vegetarian  Vegan  Gluten Free

Prices are in effect until December 31, 2026.

A 15% gratuity and 13% HST will be applied to all food and beverage charges.

MAIN COURSE (serves up to 5 guests)

Beef Sliders (5 pieces) \$30

Topped with Caramelized Onions & Sharp Cheddar Cheese

Creamy Mac & Cheese (5 portions) \$25

Chicken Caesar Kale Wrap (5 wraps) \$50

with Lettuce, Tomato and Creamy Caesar Dressing

Chicken Wings (10 pieces) \$30

Breaded Chicken Wings with Honey Garlic Sauce

Chicken Tenders (10 pieces) \$30

Crispy Tenders with Plum Sauce

Quesadilla (10 pieces) \$60

Vegetarian OR Chicken Quesadilla

Served with Guacamole, Salsa & Sour Cream

Surf and Turf (5 pieces) \$200

4 oz Tenderloin with Garlic Shrimps

Served with Roasted Potatoes, Vegetables and Grainy Mustard Gravy

DESSERTS (serves up to 5 guests)

Crème Brûlée with Fresh Berries \$30

Lemon Lavender Cheesecake \$35

Assorted Cookie Platter \$20

SNACKS (serves up to 5 guests)

French Fries with Ketchup \$20

Sweet Potato Fries with Roasted Garlic Aioli \$35

Hot Dogs \$7

Popcorn

Chips 'N Dip \$30

Tortilla Chips Served with Salsa, Fresh Guacamole and Sour Cream

 Vegetarian  Vegan  Gluten Free

Prices are in effect until December 31, 2026.

A 15% gratuity and 13% HST will be applied to all food and beverage charges.

BEVERAGES

NON-ALCOHOLIC

Soft Drinks \$2.50

Coke, Coke Zero, Diet Coke, Ginger Ale, Sprite, Tonic Water

Dasani Bottled Water \$3

Eska Sparkling Water \$3

Juice \$4.50

Apple, Cranberry, Orange

Coffee or Tea \$4

BEER

Becks Non-Alcoholic 0.0 (330 ml) \$5.75

Budweiser (355 ml) \$6.40

Bud Light (355 ml) \$6.40

Stella (355 ml) \$7.08

Mill Street Organic (355 ml) \$7.08

WINE

White

Chateau Des Charmes, Chardonnay Unoaked (5 oz) \$8 glass / \$30 bottle

Chateau Des Charmes, Sauvignon Blanc (5oz) \$10 glass / \$45 bottle

Red

Chateau Des Charmes, Cabernet-Merlot (5 oz) \$8 glass / \$30 bottle

Chateau Des Charmes, Pinot Noir (5 oz) \$10 glass / \$45 bottle

Rose

Chateau Des Charmes, Petales (5 oz) \$8 glass / \$30 bottle

Sparkling

Chateau Des Charmes, Eclat Bubbles (5 oz) \$8 glass / \$45 bottle

 Vegetarian  Vegan  Gluten Free

Prices are in effect until December 31, 2026.

A 15% gratuity and 13% HST will be applied to all food and beverage charges.

STANDARD SPIRITS

Bacardi White Rum (1.5 oz) \$8/serving

Beefeater Gin (1.5 oz) \$8/serving

Canadian Club Rye (1.5 oz) \$8/serving

Smirnoff Vodka (1.5 oz) \$8/serving

Grant's Scotch Whisky (1.5 oz) \$8/serving

Olmecca Tequila Gold (1.5 oz) \$8/serving

PREMIUM SPIRITS

Appleton Estate Rum (1.5 oz) \$9.50/serving

Bombay Sapphire (1.5 oz) \$9.50/serving

St. Remy Brandy (1.5 oz) \$9.50/serving

Crown Royal Rye (1.5 oz) \$9.50/serving

Ketel One Vodka (1.5 oz) \$9.50/serving

Ballentine's Scotch (1.5 oz) \$9.50/serving

Jose Cuervo Especial Silver Tequila (1.5 oz) \$9.50/serving

LIQUEURS

Baileys Irish Cream (1.5 oz) \$8/serving

Disaronno Originale Amaretto (1.5 oz) \$8/serving

VODKA COOLERS

Mott's Original & Extra Spicy \$8/glass

Cottage Spring Vodka Soda \$8/glass

CIDER

Growers Granny Smith Apple Cider \$8/glass

 Vegetarian  Vegan  Gluten Free

Prices are in effect until December 31, 2026.

A 15% gratuity and 13% HST will be applied to all food and beverage charges.

TERMS AND CONDITIONS

FOOD

Outside food and beverages are not permitted.

For health and safety reasons, food cannot be left out for more than two (2) hours. The Executive Chef or their designate will determine when food is to be removed.

Leftover food and beverages are not permitted to leave the premises.

Due to fluctuations in food costs, prices are subject to change without notice. Quoted prices are guaranteed no more than three (3) months prior to the event.

The City reserves the right to make reasonable substitutions to any food and beverages if the City is unable to obtain the requested menu items for any reason. The host will be informed of any changes to the menu items or price.

MENU SELECTION

Menu selection required three (3) days prior to the event start date.

Food orders with less than three (3) days to the event will be asked to order from the Limited Event Day Menu onsite.

Orders to be placed by submitting an online order form.

Limited menu to be available on the day of the event, and guests may be able to place order with the suite host on the day of the event.

SPECIAL MEALS/DIETARY RESTRICTIONS

Special dietary requests can be noted on the order form and one of our Event Coordinators will advise if we can accommodate and if there are any additional charges.

All food prepared on site or purchased through our suppliers may contain and/or may have come in contact with nuts or other allergens. Please be aware that MSEC does not have an allergen free kitchen.

ALCOHOL

Our event venues are licensed through the Alcohol & Gaming Commission of Ontario (AGCO). No outside alcohol is permitted on the premises. Alcoholic beverages may only be consumed in areas where the facility is licensed and designated for consumption. Unauthorized alcohol brought onto the premises will be confiscated. Alcohol cannot be removed from the venue.

We reserve the right to cease service of alcoholic beverages if underage persons attempt to obtain alcohol or are provided alcohol by guests of legal drinking age. Shots and doubles are strictly prohibited. The City of Mississauga reserves the right to refuse service of alcoholic beverages to guests who appear intoxicated.

 Vegetarian  Vegan  Gluten Free

Prices are in effect until December 31, 2026.

A 15% gratuity and 13% HST will be applied to all food and beverage charges.

TAXES AND GRATUITIES

A 15% gratuity and 13% HST will be applied to all food and beverage.

PAYMENTS

We accept credit card payments only (Visa, MasterCard, and AMEX). Credit card information will be obtained by the event coordinator to process payment of finalized orders. Payment for Event Day items can be made directly with the Suite Attendant with credit or debit cards (cash not accepted).

CANCELLATION OF THE SUITE ORDER

A minimum of 72 hours advance notice is required to cancel your suite order, otherwise full payment is applicable. Cancellations must be provided in writing to MSECfoodservices@mississauga.ca.

Ready to place your suite order?

Please submit your order form by visiting: [Suites Menu Order Form | Mississauga Sports and Entertainment Centre](#)

Discuss options with our team by calling 905-615-3200 ext 5469 or by emailing msecfoodservices@mississauga.ca

 Vegetarian  Vegan  Gluten Free

Prices are in effect until December 31, 2026.

A 15% gratuity and 13% HST will be applied to all food and beverage charges.