



TD
Executive
Suites

Courtesy of TD Wealth

SUITE MENU

TORONTO BLUE JAYS • 2026





TD Executive Suites

Courtesy of TD Wealth

PREMIUM PACKAGES

SERVES 8 TO 12 GUESTS



BALLPARK CLASSICS

\$950 Serves 8-12 guests. Price not inclusive of administrative charge or HST.

STARTERS

BOTTOMLESS POPCORN (VEG) (GF)

Includes Ketchup, Ranch & White Cheddar Flavour Shakers

SPICED POTATO CHIPS (VEG)

Sour Cream & Dill Pickle Dip

HEIRLOOM VEGETABLE CRUDITÉS (VEG)

Locally Selected Vegetables | Hummus | Buttermilk Ranch

CLASSIC CAESAR SALAD (VEG)

Baby Romaine Hearts | Shaved Parmesan Cheese | Roasted Garlic Croutons | Caesar Dressing

5 OZ SOFT PRETZELS (VEG)

Queso | Crunchy Mustard

HANDHELDS & ENTRÉES

CHICKEN TENDERS

Choice Of Any 2 Dipping Sauces: BBQ, Buffalo, Buttermilk Ranch, or Plum

SCHNEIDERS BALLPARK DOGS

Diced Onions | Cheddar Cheese | Sauerkraut | Shredded Pickles | Banana Peppers

HARVEST CHICKEN SALAD SANDWICH

Maple Bacon | Garlic Aioli | Croissant Bun

SWEET TREATS

FRESHLY BAKED ASSORTED COOKIES (VEG)

Served Warm

SEASONAL FRUIT & BERRY SALAD

(VEG) (V) (GF) (DF)

Assorted Selection of Melons & Berries

CHEF'S RECOMMENDED ADDITIONS

MAC N CHEESE (VEG) | \$115

Orecchiette | Cheese Fondue | Buttered Breadcrumbs

PORK BACK RIBS (DF) | \$205

Maple BBQ Sauce | Scallions

CARAMEL CHURROS (VEG) | \$135

Chocolate Ganache



• Chef's Pick (VEG) • Vegetarian (V) • Vegan (GF) • Gluten Free (DF) • Dairy Free (H) • Halal

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness



SUITES COLLECTION

\$1150 Serves 8-12 guests. Price not inclusive of administrative charge or HST.

STARTERS

BOTTOMLESS POPCORN (VEG) (GF)

Includes Ketchup, Ranch & White Cheddar Flavour Shakers

SPICED POTATO CHIPS (VEG)

Sour Cream & Dill Pickle Dip

HEIRLOOM VEGETABLE CRUDITÉS (VEG)

Locally Selected Vegetables | Hummus | Buttermilk Ranch

FIELD & VINE SALAD (VEG) (GF)

Heritage Greens | Cucumbers | Heirloom Tomato | Shredded Carrots | Watermelon Radish | Citrus Dressing & Buttermilk Ranch

HANDHELDS & ENTRÉES

CHILLED CHICKEN CUTLET SANDO

Buffalo Mozzarella | Pesto | Tomato | Rocket

CHEESEBURGER SLIDERS

Burger Sauce | B&B Pickles | Soft Rolls

MAC N CHEESE (VEG)

Orecchiette | Cheese Fondue | Buttered Breadcrumbs

BREADED CHICKEN WINGS

Choice Of Any 2 Dipping Sauces: BBQ, Buffalo, Buttermilk Ranch, or Honey Garlic

PORK BACK RIBS (DF)

Smoked BBQ Sauce | Scallions

SWEET TREATS

COCO-CHOCO CAKES (VEG)

Coconut | Chocolate Cigars

50TH SEASON CUPCAKE PLATTER (VEG)

Assorted Mini Cupcakes

CHEF'S RECOMMENDED ADDITIONS

BEER BATTERED COD SANDO | \$130

Spicy Remoulade | Cabbage Slaw | Soft Rolls

GARLIC SHRIMP & CHICKEN CHORIZO | \$150

Peppers & Onions | Chimichurri | Pull Apart Baguettes

ESPRESSO TIRAMISU (VEG) | \$145

Lady Fingers | Mascarpone Cheese



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BUILD YOUR OWN

Serves 8-12 guests. Price not inclusive of administrative charge or HST.

ALL PACKAGES INCLUDE:

SCHNEIDERS BALLPARK DOGS

Diced Onions | Cheddar Cheese | Sauerkraut |
Shredded Pickles | Banana Peppers

FRESHLY BAKED ASSORTED COOKIES (VEG)

Served Warm

BOTTOMLESS POPCORN (VEG) (GF)

Includes Ketchup, Ranch & White Cheddar
Flavour Shakers

SPICED POTATO CHIPS (VEG)

Sour Cream & Dill Pickle Dip

Please Select: 2 Starters, 2 Entrées & 1 Dessert • \$1100 OR 3 Starters, 3 Entrées & 1 Dessert • \$1250

STARTERS

HOUSE-MADE GUACAMOLE & SALSA FRESCA (VEG) (V) (GF) (DF)

Corn Tortilla Chips

FIELD & VINE SALAD (VEG) (GF)

Heritage Greens | Cucumbers |
Heirloom Tomato | Shredded Carrots |
Watermelon Radish | Citrus Dressing
& Buttermilk Ranch

CLASSIC CAESAR SALAD (VEG)

Baby Romaine Hearts | Shaved Parmesan
Cheese | Roasted Garlic Croutons |
Caesar Dressing

HEIRLOOM VEGETABLE CRUDITÉS (VEG)

Locally Selected Vegetables | Hummus |
Buttermilk Ranch

5 OZ SOFT PRETZELS (VEG)

Queso | Crunchy Mustard

DESSERTS

ESPRESSO TIRAMISU (VEG)

Lady Fingers | Mascarpone Cheese

50TH SEASON CUPCAKE PLATTER (VEG)

Assorted Mini Cupcakes

ONTARIO'S STONE FRUIT COBBLER (V)

Seasonal Stone Fruit | Gluten Free Crumble |
Vegan Crème Anglaise

SEASONAL FRUIT & BERRY SALAD (V) (GF)

Assorted Selection of Melons & Berries

HANDHELDS & ENTRÉES

MAC N CHEESE (VEG)

Orecchiette | Cheese Fondue | Buttered
Breadcrumbs

POTATO & CHEDDAR PIEROGIES (VEG)

Caramelized Onions | Scallion | Sour Cream

TWO BITE BEEF WELLINGTONS

Wild Mushrooms | Garlic Aioli | Scallions

CHICKEN TENDERS

Choice Of Any 2 Dipping Sauces: BBQ,
Buffalo, Buttermilk Ranch, or Plum

BREADED CHICKEN WINGS

Choice Of Any 2 Dipping Sauces: BBQ,
Buffalo, Buttermilk Ranch, or Honey Garlic

SICILIAN STACK

Mortadella | Salami | Honey Ham | Provolone |
Lettuce | Tomato | Honey Mustard

DOCKSIDE ROLL

Crab & Lobster Salad | Old Bay Aioli | Soft Roll

CHILLED CHICKEN CUTLET SANDO

Buffalo Mozzarella | Pesto | Tomato | Rocket



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À LA CARTE

SERVES 8 TO 12 GUESTS



SNACKS & SALADS

Serves 8-12. Price not inclusive of administrative charge or HST.

SNACKS

JUMBO PEANUTS (8 bags) | \$42 (VEG) (V) (GF) (DF)

Roasted Nuts

CRACKER JACK (8 bags) | \$55 (VEG) (DF)

Classic Caramel Coated Popcorn & Peanuts

BOTTOMLESS POPCORN | \$55 (VEG) (GF)

Add Flavour Shakers: Ketchup, Ranch & White Cheddar | \$10

HOME RUN MIX (10 bags) | \$55 (VEG)

Pretzels | Rice Crackers | Cheerios | Corn Chex | Mixed Nuts

 **SPICED POTATO CHIPS** | \$65 (VEG)

Sour Cream & Dill Pickle Dip

HOUSE-MADE GUACAMOLE & SALSA FRESCA | \$70 (VEG) (V) (GF) (DF)

Corn Tortilla Chips

SALADS

Add Protein: Grilled Chicken | \$30 • Poached Shrimp | \$40 • Smoked Salmon | \$85

 **CHARRED CORN & SNAP PEAS** | \$80 (VEG) (GF)

Popcorn | Corn Nuts | Pickled Red Onion | Coriander | Cotija | Chili-Lime Vinaigrette

 **TUSCAN CANNELLINI BEAN & KALE** | \$80 (V)

Romesco | Fennel | Heirloom Cherry Tomato | Roasted Red Pepper | Oregano Vinaigrette

FIELD & VINE SALAD | \$90 (VEG) (GF)

Heritage Greens | Cucumbers | Heirloom Tomato | Shredded Carrots |
Watermelon Radish | Citrus Dressing & Buttermilk Ranch

CLASSIC CAESAR SALAD | \$100 (VEG)

Baby Romaine Hearts | Shaved Parmesan Cheese | Roasted Garlic Croutons |
Caesar Dressing

RED BLISS POTATO SALAD | \$100

Maple Bacon Bits | Cheddar Cheese | Scallions | Sour Cream Dressing

ROTINI PASTA SALAD | \$115 (VEG)

Bocconcini | Olive | Scallion | Cherry Tomato | Sundried Tomato Pesto

 **ROASTED BEET & CITRUS SALAD** | \$120 (VEG) (GF)

Goat Cheese Mousse | Candied Pecans | Rocket | White Balsamic

 • **Chef's Pick** (VEG) • **Vegetarian** (V) • **Vegan** (GF) • **Gluten Free** (DF) • **Dairy Free** (H) • **Halal**

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CHEF'S COLD KITCHEN

Serves 8-12. Price not inclusive of administrative charge or HST.

HEIRLOOM VEGETABLE CRUDITÉS | \$75 (VEG)

Locally Selected Vegetables | Hummus | Buttermilk Ranch

MEDITERRANEAN MEZZE | \$145 (VEG)

Artichokes | Stuffed Cherry Peppers | Olives | Marinated Feta | Figs |
Assorted Vegetables | Hummus | Baba Ghanoush | Muhammara | Pita | Lavash

CHILLED SHRIMP PLATTER | \$145 (GF) (DF)

Cocktail Sauce | Lemon

CHEESE & CHARCUTERIE BOARD | \$175

Cheese Boutique Cured Meats & Cheese | Traditional Accompaniments | Lavash

PREMIUM CHEESE & CHARCUTERIE BOARD | \$230

Cheese Boutique Handpicked Selections | Locally Cured Meats |
Traditional Accompaniments | Lavash

SUSHI PLATTER (45pcs) | \$240 (GF) (DF)

Wasabi | Pickled Ginger | Soy Sauce

**Vegetarian Sushi available on request*

PREMIUM SUSHI & NIGIRI PLATTER (56pcs) | \$300 (GF) (DF)

Assorted Traditional Maki Sushi | Sliced Premium Fish Nigiri | Soy Sauce |
Wasabi | Pickled Ginger

CHILLED SEAFOOD TOWER | \$430

Citrus Poached Shrimp | Crab Claws | Lobster Tails | Marinated Mussels |
Seafood Salad | Cocktail Sauce | Old Bay Aioli | Lemon



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CHEF'S HOT KITCHEN

Serves 8-12. Price not inclusive of administrative charge or HST.

POTATO & CHEDDAR PIEROGIES | \$80 (VEG)

Caramelized Onions | Scallion | Sour Cream

**Upgrade Your Pierogies | \$30 • House-Smoked Brisket or Chicken Chorizo*

5 OZ SOFT PRETZELS | \$80 (VEG)

Queso | Crunchy Mustard

JALAPEÑO POPPERS | \$100 (VEG)

Lime Cilantro Crema

TWO BITE BEEF WELLINGTONS | \$120

Wild Mushrooms | Garlic Aioli | Scallions

CHICKEN TENDERS | \$140

Plum Sauce

**Add on 2 Additional Sauces | \$10 • BBQ | Buffalo | Buttermilk Ranch | Honey Garlic*

APPLEWOOD SMOKED CHICKEN WINGS | \$160 (H)

Tossed in Buffalo, Honey Garlic or BBQ Sauce

BREADED CHICKEN WINGS | \$180

**Add on 2 Additional Sauces | \$10 • BBQ | Buffalo | Buttermilk Ranch | Honey Garlic*

PIZZA NOVA®

All pizzas are 12 slices

CHEESE | \$55 (VEG)

Tomato Sauce | Mozzarella

VEGETARIAN | \$60 (VEG)

Mushroom | Green Pepper | Spanish Onion | Mozzarella

PEPPERONI | \$60

Pepperoni | Mozzarella

MEAT SUPREME | \$60

Pepperoni | Real Bacon | Italian Sausage | Ground Beef | Mozzarella

DELUXE | \$65

Pepperoni | Green Pepper | Mushroom | Mozzarella

**Add on 6 Dips | \$12*

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HANDHELDS

Serves 8-12. Price not inclusive of administrative charge or HST.

SCHNEIDERS BALLPARK DOGS | \$95

Soft Rolls | Traditional Toppings

**Upgrade your Hot Dogs with a Deluxe Topping Bar | \$18*

Diced Onions | Cheddar Cheese | Sauerkraut | Shredded Pickles | Banana Peppers

CRISPY CAULIFLOWER PITA POCKET | \$120 (VEG)

Chaat Masala | Red Onion | Cilantro Mint Chutney

CHICKEN GYRO PITA | \$125

Onion | Tomato | Garlic Sauce | Tzatziki

BEER BATTERED COD SANDO | \$125

Spicy Remoulade | Cabbage Slaw | Soft Rolls

HARVEST CHICKEN SALAD SANDWICH | \$125

Maple Bacon | Garlic Aioli | Croissant Bun

CHEESEBURGER SLIDERS | \$130

Burger Sauce | B&B Pickles | Soft Rolls

GRILLED PORTOBELLO & VEGAN FETA WRAP | \$145 (VEG) (V) (GF) (DF)

Arugula | Tofu Aioli | Gluten-Free Tortilla

DOCKSIDE ROLL | \$145

Crab & Lobster Salad | Old Bay Aioli | Citrus | Soft Rolls

CHILLED CHICKEN CUTLET SANDO | \$165

Buffalo Mozzarella | Pesto | Chipotle Aioli | Rocket

SICILIAN STACK | \$185

Mortadella | Salami | Honey Ham | Provolone | Lettuce | Tomato |
Roasted Pepper Relish Aioli | Ciabatta



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ENTRÉES

Serves 8-12. Price not inclusive of administrative charge or HST.

MAC N CHEESE | \$115 (VEG)

Orecchiette | Cheese Fondue | Buttered Breadcrumbs

**Add Toppings: Smoked Brisket | \$80 • Buttered Lobster | \$150 • Truffle | \$20*



MARGHERITA ARANCINI | \$135 (VEG)

San Marzano Tomato | Grana Padano | Basil | Pull Apart Baguettes

RIGATONI POMODORO | \$135 (VEG)

Fresh Basil | Buffalo Mozzarella | Pull Apart Baguettes



GARLIC SHRIMP & CHICKEN CHORIZO | \$150

Roasted Peppers & Onions | Chimichurri | Pull-Apart Baguettes

CHICKEN SCARPARELLO | \$160

Italian Sausage | Sweet & Spicy Peppers | Basil

BEEF SHORT RIBS | \$195

Red Wine Demi | Onion Rings | Charred Chimichurri

PORK BACK RIBS | \$220 (DF)

Smoked BBQ Sauce | Scallions



TACO NIGHT | \$250

Beef Barbacoa | Chicken Asado | Flour Tortilla | Cilantro | Limes | Crema |

Pico De Gallo | Cotija Cheese

GRILLED ONTARIO TOMAHAWK | \$820

Whipped Potatoes | Root Vegetables | Onion Rings | Chimichurri

**Make it a Surf and Turf! Buttered Lobster Tails | \$345*



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SWEET TREATS

Serves 8-12. Price not inclusive of administrative charge or HST.

FRESHLY BAKED ASSORTED COOKIES | \$90 (VEG)

Served Warm

ONTARIO STONE FRUIT COBBLER | \$95 (VEG) (V) (GF) (DF)

Seasonal Stone Fruit | Gluten-Free Crumble | Vegan Crème Anglaise

COCO-CHOCO CAKE | \$110 (VEG)

Coconut | Chocolate Cigars

SEASONAL FRUIT & BERRY SALAD | \$110 (VEG) (V) (GF) (DF)

Assorted Selection of Melons & Berries

50TH SEASON CUPCAKE PLATTER | \$130 (VEG)

Assorted Mini Cupcakes

CARAMEL CHURROS | \$135 (VEG)

Chocolate Ganache

SOUVENIR HELMET BLUEBERRY CHEESECAKES | \$135 (VEG)

Graham Crumble | Chantilly

ESPRESSO TIRAMISU | \$140 (VEG)

Lady Fingers | Mascarpone Cheese

PERSONALIZED BIRTHDAY CAKES

Chocolate or Vanilla

8" Round (serves 8-12 guests) | \$225

12" Slab (serves 12-18 guests) | \$300

**Custom cakes require a minimum of 3 business days' notice*

SIGNATURE GELATO & DESSERT CART

Dessert Cart features a selection of locally owned DOLCE gelato, cake, candy, and sweets.

Advanced pre-order is required, as event day orders cannot be guaranteed.

Charged on consumption.



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SIGNATURE BEVERAGES



BEVERAGES

SPIRITS

Priced by the bottle (750ml)

KETEL ONE | \$180

GREY GOOSE | \$250

DILLON'S DRY GIN | \$180

ROKU GIN | \$250

CAPTAIN MORGAN WHITE | \$180

CAPTAIN MORGAN SPICED | \$180

ALBERTA PREMIUM

9 YEAR GOLDEN RYE | \$180

GLENLIVET 12 YEAR | \$315

SUNTORY WORLD WHISKY AO | \$350

THE MACALLAN 12 YEAR | \$550

1800 BLANCO | \$210

HORNITOS BLACK BARREL AÑEJO | \$230

TRES GENERACIONES PLATA | \$295

CASAMIGOS BLANCO | \$295

CASAMIGOS REPOSADO | \$315

DON JULIO 1942 ANEJO | \$1200

CLASE AZUL REPOSADO | \$1200

CONSUMPTION BAR

*Available upon request

Priced per ounce | \$16.25

Includes Mixers & Garnishes

SIGNATURE COCKTAILS

Served in a 1-gallon keg

"OK BLUE JAYS" RUM PUNCH | \$320

Captain Morgan Rum | House-Made Blue
Lemonade | Elderflower Syrup

LINE DRIVE LEMONADE | \$320

Ketel One Vodka | Dragon Fruit & Ginger
Syrup | House-Made Lemonade

BEVERAGE PACKAGES

Serves up to 16 portions

CRAFT BEER | \$240

16 cans of Toronto's own Mill St. Brewery,
and other Ontario Craft offerings

COSMOPOLITAN | \$320

Ketel One Vodka | Dillon's Orange Liqueur |
Cranberry | Lime

MARGARITA | \$350

1800 Blanco Tequila | Dillons Orange Liqueur |
Lime | Agave

ESPRESSO MARTINI | \$375

Ketel One Vodka | Dillon's Coffee Liqueur |
Vanilla Cold Brew

*These products are pre-stocked in your suite and charged upon consumption.
Price not inclusive of administrative charge or HST

BEVERAGES

BEER 473 ml

BUDWEISER | \$13.75

BUD LIGHT* | \$13.75

CORONA* | \$15.25

STELLA ARTOIS | \$15.25

MICHELOB ULTRA* | \$15.25

MILL ST ORGANIC* | \$15.25

MILL ST IPA | \$15.25

READY TO DRINK 473 ml

BRICKWORKS CIDER BATCH 1904 | \$15.50

NÜTRL* | \$15.50

MIKE'S HARDER LEMONADE | \$15.50

AMERICAN VINTAGE

HARD ICED TEA | \$15.50

CUTWATER (355 ml) | \$15.50

NON-ALCOHOLIC

SOFT DRINKS | \$5.50

*Canada Dry Ginger Ale | Dr. Pepper | Orange Crush | *Coca-Cola | *Diet Coke | Coca-Cola Zero | *Sprite | Nestea

MINUTE MAID | \$7

Orange Juice | Apple Juice

CLEARLY CANADIAN

SPARKLING WATER* | \$7.50

ATYPIQUE (355ml) | \$7.50

Non-Alcoholic Cocktail

CORONA CERO (355ml) | \$7.50

Non-Alcoholic Beer

RED BULL | \$8

Original | Sugar-Free

PATH WATER* (591ml) | \$10

DASANI* (591ml) | \$7.50

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WINE

Priced by the bottle (750 ml)

SPARKLING & ROSÉ

BOTTEGA VINO DEI POETI

PROSECCO | \$72

Italy

PIPER-HEIDSIECK CHAMPAGNE | \$180

France

MAISON NICOLAS IDIART ROSÉ | \$72

France

WHITE

ESEDRA PINOT GRIGIO | \$72

Italy

VILLA MARIA SAUVIGNON BLANC | \$75

New Zealand

3XP CHARDONNAY | \$75

Canada

LEANING POST RIESLING | \$76

Canada

PELLER ESTATES PINOT GRIS | \$83

Canada

JEAN MARC BROCARD

CHABLIS CHARDONNAY | \$97

France

DOMAINE HUBERT BROCHARD

SANCERRE SAUVIGNON BLANC | \$102

France

CHARLES BAKER

'PICONE VINEYARD' RIESLING | \$108

Canada

RED

LEYDA RESERVE PINOT NOIR | \$70

Chile

FRESCOBALDI CHIANTI

CLASSICO SANGIOVESE | \$72

Italy

PAGO AYLÉS

UNEXPECTED GARNACHA | \$75

Spain

THIRTY BENCH RED BLEND | \$75

Canada

DON DAVID CABERNET

SAUVIGNON | \$78

Argentina

MARQUES DE MURRIETA

RIOJA RESERVA | \$95

Spain

FONTANAFREDDA BAROLO | \$110

Italy

FRESCOBALDI BRUNELLO | \$150

Italy

TOMASSI AMARONE

DELLA VALPOLICELLA | \$145

Italy

CHATEAU LA CROIX, BORDEAUX | \$158

France

CA' DEL MONTA AMARONE | \$176

Italy

CHÂTEAU DE CHAMIREY

PINOT NOIR | \$205

France

ANTINORI, TIGNANELLO | \$465

Italy

HOURS OF OPERATION

Regular Office Hours: Monday - Friday | 9:30 am - 5:30 pm

ADVANCED ORDERING DEADLINES & PROCEDURES

Advance orders must be placed by 12:00pm EST three business days prior to event day.

THURSDAY	DUE MONDAY PRIOR
FRIDAY	DUE TUESDAY PRIOR
SATURDAY	DUE WEDNESDAY PRIOR
SUNDAY	DUE WEDNESDAY PRIOR
MONDAY	DUE WEDNESDAY PRIOR
TUESDAY	DUE THURSDAY PRIOR
WEDNESDAY	DUE FRIDAY PRIOR

- Preferred method of ordering is through our online **portal**.
- Each Suiteholder will be required to create an account to place a pre-order as well as event day orders.
- We encourage you to appoint one person to place all food and beverage orders for your suite to develop a more effective communication channel and avoid duplication of orders.
- Suiteholders and administrators can access this portal at any time to place orders.
Please note: advanced day orders are highly encouraged. After the order deadline of three business days, a condensed event day menu will be available.
- For assistance using the online ordering platform, please email our Suites Catering Team:
rogerscentre-suites@legends.net

GENERAL GUIDELINES

EVENT DAY ORDERING

A condensed event day menu will be available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Host. If food and beverage, payment information, or host payment were not arranged prior to the event, please be advised that your guests will be responsible for all costs incurred, including the Suite Host. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

PAR STOCK & INVENTORY

For the convenience of the suite owners and their guests, each suite is stocked with a par level of beers, ready-to-drink, and non-alcoholic beverages. Billing will be based on beverage consumption during each event. Liquor and spirits can be purchased by the bottle or the ounce, and wine can be purchased by the bottle.

UNCONSUMED FOOD & BEVERAGES

Rogers Centre reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events. Credit will not be given for any such items.

FOOD & BEVERAGE DELIVERY

All food and beverages ordered in advance will be delivered on a set service schedule to maintain the highest quality and presentation, unless a specific time is requested.

ADDITIONAL CHARGES

CANCELLATION POLICY

A 30% cancellation fee will apply to all orders cancelled less than two business days prior to the event date.

PAYMENT INFORMATION

It is Rogers Centre's policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the event, a pre-authorization hold will be placed on the credit card for all advanced orders. In some rare cases, the pre-authorization hold and the final charged amount may appear simultaneously on the online billing statement. This is NOT a double charge, as the pre-authorization hold will drop from the billing statement once the cardholder's banking institution has cleared the final billing amount (typically in 2-3 business days).

SUITE HOST SERVICES

TD Executive Suites are required to have a Suite Host at each event. A charge for a Suite Host will be applied to your final bill at the end of the event, should host fees not be included in your suite purchase. A premium charge plus HST will apply to any event scheduled on a Statutory Holiday. For larger premium service areas, additional labor charges will apply. Please speak to your Suite Catering Team for more details.

TAX & ADMINISTRATIVE CHARGES

A 13% HST and an 18% administrative charge will be added to your final food and beverage bill. The administrative charge is for administration of the Event, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide services to the guests. It is retained by management to help defray administrative costs related to the event. It is at your sole discretion to leave a gratuity for the service staff. Prices do not include HST on food, beverages, or administrative charges.

We look forward to hosting you at Rogers Centre! Home of the Toronto Blue Jays.



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