



MENU LUXURY SUITES

2024 2025



Centre
Bell





WINNING COMBINATIONS

Our team is proud to present your 2024 | 2025 culinary offer.

From small bites to a gourmet feast. Great plays and great events, a great game and mouth-watering food. At Levy, we appreciate winning combinations and strive to make things simple for our guests.

Our executive chef has created the perfect packages by hand-selecting the finest flavours and thoughtful dishes. Designed for enjoyment throughout the event, one delicious bite at a time. So take it easy and make your next suite experience a big success when you choose one of Levy's winning offers.

ALL OUR PACKAGES INCLUDE:

- * Bread and butter
- * Tea, coffee, herbal tea
- * Lime and lemon for your beverages



Vegetarian Options

A SEASON FULL OF FLAVORS 2024-2025



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WARM-UP PACKAGE*

Classics that will please everyone!

CAESAR SALAD

Caesar dressing, bacon, garlic brioche croutons and parmesan cheese

ASSORTED SANDWICHES AND WRAPS

Wraps with roast chicken, red grapes and spinach
Kaiser with beef, Swiss cheese, pickled horseradish,
mayonnaise and arugula
Mini egg croissants

EMPANADAS, GUACAMOLE AND SALSA

(3) Beef empanadas with fresh tomato salsa and guacamole, lime zest and olive oil

*Available same day

Served for a minimum of 8 people. \$64/Person pre-order.

\$71/Person if ordered less than 72 hours in advance. Please note that prices do not include taxes, and a 15% administration fee will be added.



 Vegetarian Options

A SEASON FULL OF FLAVORS 2024-2025



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MEDITERRANEAN PACKAGE

For fans of fresh satisfying European flavors.

SELECTION OF ANTIPASTI TO SHARE

Bocconcini, pesto, hummus, tapenades, pepperettes and marinated grilled vegetables

MORTADELLA AND PISTACHIO FLATBREAD

Wood-fired flatbread, mortadella, Fior di latte, basil, pistachios and spicy honey

VEAL POLPETTES

Veal meatballs, mixed spices, basil leaves, braised in homemade tomato sauce



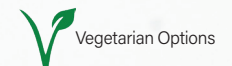
NEW YORK-STYLE RAVIOLI

Ravioli stuffed with ricotta and pecorino, confit tomatoes and homemade tomato sauce

BRAISED OSSO BUCO WITH BRANDY AND MUSHROOM SAUCE

Veal osso buco, cremini mushrooms, grilled broccolins with garlic, radicchio and cream sauce

Served for a minimum of 8 people. \$90/Person pre-order. Please note that prices do not include taxes, and a 15% administration fee will be added.



A SEASON FULL OF FLAVORS 2024-2025



FAN'S FAVORITES PACKAGE*

For fans of fresh satisfying European flavors.



SOURDOUGH BREAD

Herbs, garlic, green onions, and grated parmesan



KALE SALAD WITH DILL PICKLES

Dill croutons, feta, kale, radicchio, cauliflower and leaf lettuce with dill ranch dressing



BEET SALAD

Roasted beets, blueberries, arugula served with a yogurt, citrus and horseradish dressing

OUR BBQ RIBS

Braised in-house for 18 hours

GREEK CHICKEN BROCHETTES

Potato wedges, oregano, Kalamata olives, lemon and tzatziki

*Available same day

Served for a minimum of 8 people.

\$88/Person pre-order.

\$97/Person if ordered less than 72 hours in advance.

Please note that prices do not include taxes, and a 15% administration fee will be added.



A SEASON FULL OF FLAVORS 2024-2025



HABITANT'S PACKAGE

For fans of refinement and high-end dishes.

SELECTION OF ANTIPASTI TO SHARE

Bocconcini, pesto, hummus, tapenades, pepperettes and marinated grilled vegetables



MARINATED MUSHROOM SALAD

Mixed marinated mushrooms, grilled asparagus, fried onions and Pacific Rock cheese



ROASTED CARROT SALAD

Carrots, fennel, zaatar served on hummus with a herb and cardamom vinaigrette

ST-HENRI ARCTIC CHAR

Steamed Arctic Char, kale, quinoa, eggplant, zucchinis and tomatoes, pickled white onion

QUEBEC SURF AND TURF

Quebec beef shoulder filet, lobster in sauce, garlic mashed potatoes and roasted cauliflower

Served for a minimum of 8 people. \$139/Person pre-order. Please note that prices do not include taxes, and a 15% administration fee will be added.



A SEASON FULL OF FLAVORS 2024-2025



DISCOVER OR ADD TO YOUR PACKAGE

| À LA CARTE MENU |

Start the season on the right foot with our Levy signature dishes. Our philosophy here at Levy is passionate food and enthusiast service. Discover an elaborate menu with selected superb recipes with the freshest ingredients.

With infinite options and exquisite flavors, your experience in our luxury suites will be unique from appetizers to desserts! .




A SEASON FULL OF FLAVORS 2024-2025



APPETIZERS

COLD STARTERS

 **ASSORTMENT OF CRUDITES***
Hummus and dips
\$9.25 per person

SHRIMP PLATTER (40)*
Cocktail sauce with horseradish
\$140

MORTADELLA AND PISTACHIO FLATBREAD
Flat bread baked in a wood-fired oven, mortadella,
For di latte, basil, pistachios and spicy honey
\$148.50 serves 6

SELECTION OF ANTIPASTI TO SHARE*
Bocconcini, pesto, hummus, tapenades,
pepperettes and marinated grilled vegetables
\$19.75 per person

CHEESE PLATTER*
Selection of fine cheeses, crackers, chutney and
dried fruits
\$29.50 per person


SMOKED SALMON PLATTER
Atlantic smoked salmon, capers,
fennel salad and dill
\$32.50 per person

SUSHI PLATTER
Makis, nigiris, soy, pickled ginger,
wasabi and spicy mayonnaise
\$31.00 per person



*Available the same day
Prices are per person and are served for a minimum of 6 people. Please
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added.



 Vegetarian Options

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APPETIZERS

HOT APPETIZERS

SOURDOUGH BREAD* \$26.00 serves 10

Herbs, garlic, green shallots and grated parmesan cheese

VEAL POLPETTES* \$25.00

San Marzano tomatoes and fresh basil

CHICKEN WINGS, LOUISIANA SPICES* \$25.00

Centre Bell sauces

HOT ARTICHOKE AND SPINACH DIP \$156.00 serves 6

Grilled focaccia and nachos

EMPANADAS, GUACAMOLE AND SALSA \$25.00

(3) Beef empanadas, fresh tomato salsa and guacamole with lime zest and olive oil

SANDWICHES

LOBSTER MINI-BURGER (3) \$35.00

Sambal mayonnaise, Martin's bread, iceberg lettuce and chips

ROAST CHICKEN WRAPS (3)* \$18.75

Roasted chicken, red grapes and spinach wraps

VEGETARIAN WRAPS (3)* \$15.00

Grilled vegetables wraps

BEEF KAISER, SWISS CHEESE \$25.00

Kaiser with beef, Swiss cheese, pickled horseradish, mayonnaise and arugula

MINI EGG CROISSANTS (3) \$17.00

Egg sandwich croissants

*Available the same day

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SALADS

CAESAR SALAD* \$19.00

Caesar dressing, bacon, garlic brioche croutons and parmesan



KALE SALAD WITH DILL PICKLES* \$12.00

Dill croutons, feta cheese, kale, radicchio, cauliflower with dill ranch dressing



BEET SALAD* \$15.00

Roasted beets, blueberries, arugula served with a yogurt, citrus and horseradish vinaigrette



MARINATED MUSHROOM SALAD \$19.00

Mixed marinated mushrooms, grilled asparagus, fried onions and Pacific Rock cheese

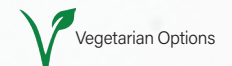


ROASTED CARROT SALAD \$13.00

Carrots, fennel, zaatar served on hummus with a herb and cardamom vinaigrette

*Available the same day

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MAINS

 **VEGAN POWER BOWL* (served in individual portion) \$52.00**
Fried tempeh, brown rice, pickled vegetables, soybeans, hummus, spicy vegan mayo

 **NEW YORK-STYLE RAVIOLI* \$29.00**
Ravioli stuffed with ricotta and pecorino, confit vine ripped tomatoes and homemade tomato sauce

BRAISED OSSO BUCO WITH BRANDY AND MUSHROOM SAUCE \$28.00
Veal osso buco, cremini mushrooms, garlic-grilled broccolini, radicchio and cream sauce

OUR BBQ RIBS* \$36.50
Braised in house for 18 hours

GREEK-STYLE CHICKEN BROCHETTES* \$36.50
Potato wedges, oregano, Kalamata olives, lemon and tzatziki

ST-HENRI ARCTIC CHAR \$49.00
Steamed Arctic Char, kale, quinoa, eggplant, zucchinis and tomatoes, pickled white onion

QUEBEC SURF AND TURF \$73.00
Quebec beef shoulder filet, lobster in sauce, garlic mashed potatoes and roasted cauliflower

TOMAHAWK (2) \$375.00 (serves 6-8)
Two 40 oz AAA beef tomahawk served with red wine sauce, garlic confit mashed potatoes and roasted vegetables



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OUR ACTION STATIONS*

A multitude of stations to please all tastes.

PRIME RIB (159 oz) \$1800

Garnishes and sauces

FILET MIGNON (112 oz) \$1800

Garnishes and sauces

RACK OF LAMB (134 oz) \$1500

Garnishes and sauces

OYSTER SHUCKER (200 oysters):

A FRESH OYSTER STATION JUST FOR YOU

Our oyster shuckers add a touch of glamour and refinement to your events. **\$1500**

SUSHI CHEF (250 pieces):

YOUR VERY OWN SUSHI CHEF WILL PREPARE A VARIETY

of sushi made with fresh and delicious ingredients for your guests to enjoy. **\$2000**

MIXOLOGIST:

A MIXOLOGIST SETS UP IN THE SUITE AND OFFERS YOU

4 different signature cocktails in front of you. **\$1600**

*Please note that prices do not include taxes, and a 15% administration fee will be added. Must be ordered 72 hours in advance. Cancellation within 72 hours will incur a 100% cancellation fee.

A SEASON FULL OF FLAVORS 2024-2025



DESSERTS*

DULCE DE LECHE CHEESECAKE

Cookie crust

\$125

RED VELVET CAKE WITH GREEK YOGURT

Raspberries and white chocolate

\$125

COLOSSAL CARROT CAKE

The Bell Centre signature cake

\$145

COOKIES AND CUPCAKES WITH YOUR LOGO!

This year, we're offering you the chance to treat your guests with cookies and cupcakes featuring your company's logo to complete your meal.

\$120 / dozen

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PARADISE CHOCOLATE CAKE

Rich chocolate sponge cake and ganache

\$122

KEY LIME PIE

Graham cookie crust, coconut, and whipped cream

\$125

PECAN PIE

Graham cookie crust

\$125

SWEET BITES PLATTER

Homemade cookies, decadent brownies, and assorted squares

\$16 per person

FRESH FRUITS PLATTER

Fresh fruits assortment

\$16 per person



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SWEETS & DESSERTS

FROM OUR FAMOUS DESSERT CART

You will know when our famous dessert cart will be close to your suite. Simply listen to the « ooohs » and « aaahhs » of your neighbors anticipating sampling our famous cakes or decadent sweets. The dessert carts roll out 15 minutes after puck drop. Let yourself indulge!

PRICES AVAILABLE DAY OFF AND PER PORTION

SIGNATURE DESSERTS

Colossal carrot cake, red velvet and greek yogurt cake, paradise chocolate cake and key lime pie

GOURMET COOKIES

Red velvet stuffed with white chocolate ganache, caramelized bananas

NOSTALGIC SWEETS

Gummi Bears, jellybeans, Smarties, candy skewers, old-fashioned lollipops

DARK CHOCOLATE SHOOTER

Baileys irish cream, Sortilège maple whisky, Sortilège cream, Tia Maria, Amaretto, 10-year-old Port

PERSONALIZED DESSERTS

We will provide you with personalized and decorated cakes for your next party: birthdays, special moments, graduations, etc. The cake and candles will be delivered to your suite at a specific time. We would appreciate 72H notice for this service.



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LITTLE FAN'S PACKAGE*

✓ **ASSORTMENT OF CRUDITES**
Hummus and dips

✓ **FRIED MACARONI AND CHEESE BALLS**
Salsa sauce

ASSORTED HAM AND EGG SANDWICHES
Served with chips

ASSORTED CAKE POPS
Chocolate, vanilla and red velvet

*Served for a minimum of 8 people.
This package is reserved for children under 12 years old.
\$ 42/Person pre-order. \$ 46 per person if ordered less than 72 hours in advance.
Please note that prices do not include taxes, and a 15% administration fee will be added.



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