

EVENTIUM

Welcome to the Save-On-Foods Memorial Centre

2018/2019 Executive Suite Menu

The Executive Suites menu is focused on fresh, local and sustainable choices. We are working with local Vancouver Island suppliers to create the best customer experience possible. You will find classic arena favorites with a West Coast twist as well as a selection of signature items.

Please feel free to call our Executive Suites Catering Team with your suggestions, requests, or special needs and we will do our best to satisfy your wishes.

KRAIG BURNS
EXECUTIVE CHEF

GENERAL MANAGER
Alex Kozak

PREMIUM SERVICES MANAGER
Susan Andrew

**EXECUTIVE SUITES
DIRECTORY
2016-2017**

Suite Catering Menu Inquiries Monday – Friday (10:00 am – 3:00 pm)	250-220-2618
Suite Catering Facsimile Line (Advance and Event day orders)	250-220-2619
Suite Catering E-mail Address (Advance and Event day orders)	suitesvictoria@eventiumfs.ca
Premium Services Manager – Susan Andrew	250-220-2618
Sales & Account Executive – Dave Des Roches	250-220-7890
Executive Suite Services – Alex Zaruk	250-220-2602
Executive Suite Services Facsimile	250-220-7887

ASSORTED SNACKS

All selections serve approximately 4 guests

Popcorn

Bottomless, Freshly Popped

\$18.00

Seasoned Tortilla Chips

Fresh Tomato Salsa, Guacamole

\$20.00

Kettle Chips

House Made Dip

\$20.00

Cheesy Bread

Marinara Sauce

\$25

Snack Package

Potato Chips, Royals Candied Corn, mini chocolate

\$45.00

➤ Fruit, Cheese & Nut Platter

Imported and Local Cheese

\$30

Garlic Fries

Topped with Parmesan Cheese

\$20

Cold Selections

All selections serve approximately **4** guests

➤ **Farmer's Market Seasonal Crudité**

Fresh Seasonal Vegetables from your local Farmer's Market

\$50.00

➤ **Seasonal Fruit Platter**

\$50.00

7 Layer Dip

Served with Tricolor Tortilla Chips

\$50.00

Spinach Dip in Bread Bowl

Served with Warm Naan Bread

\$50.00

➤ **Antipasti Selection**

Cured Meats, Local Cheeses, Fresh Baked Bread

\$55.00

Caesar Salad

Romaine, Herb Croutons, Shaved Parmesan, House Made Caesar Dressing

\$45.00

Crispy Chicken Caesar Salad

Romaine, Herb Croutons, Shaved Parmesan, House Made Caesar Dressing

\$60.00

➤ **Bruschetta**

Fresh Diced Tomatoes with Basil, Olive oil and Balsamic Vinegar, Warm Baguette

\$45

Hot Selections

All selections serve approximately 4 guests

Hot Dogs

Mustard, Ketchup, Relish

\$40.00

Chicken Wings

Choice of Hot, Teriyaki, Honey Garlic or Plain Salt & Pepper, Served with Carrot and Celery and Ranch

Dressing.

\$60.00

Nachos

Seasoned Tortilla Chips topped with a three-cheese blend, Bell Peppers, Green Onions, Olives and Jalapenos. Served with Tomato Salsa, Sour Cream and Guacamole.

\$50

Chicken Tenders and Fries

Plum or Honey Mustard Sauce

\$60.00

Fire Cracker Prawns

Lemon Aioli Sauce

\$65.00

BBQ Ribs

Tossed in BBQ sauce

\$60.00

Prime Rib Slider Burgers

Cheddar Cheese, Condiments

\$55

Jalapeno Poppers

Jalapeno Halves stuffed with cream cheese in a light breading

\$45

Build Your Own Poutine

Fries, Cheese Curds and Gravy

\$40

Mac N Cheese

House Made Cheese Sauce

\$35

Crab Cakes

Pan Seared served with a grainy Dijon Aioli

\$55



Indicates 24 Hour Notice Required

Royal Combo

\$245

This suite package is for 6 guests

Popcorn

Bottomless, Freshly Popped

Seasoned Tortilla Chips

Fresh Tomato Salsa, Guacamole

Caesar Salad

Romaine, Herb Croutons, Shaved Parmesan, Deep Fried Capers, House Made Caesar Dressing

Crab Cakes

Pan Seared served with a grainy Dijon aioli

Smoked BBQ Ribs

Tossed in House Made Herb Spice Blend

Chicken Tenders and Fries

Plum or Honey Mustard

Mini Cupcakes

Individual Food Options

Shaved Beef Dip

Slow Cooked Beef, Caramelized Onion served in Hoagie Bun with Horseradish Aioli. Served with Fries

\$19

BBQ Beef Burger

Hand Made and Mixed Burger Patty served with House BBQ Sauce, lettuce, tomato, onion and BBQ aioli on Brioche Bun. Served with Fries

\$19

Pulled Pork Sandwich

Slow Roasted Pulled Pork, Crispy Onions with BBQ Aioli on a Brioche Bun. Served with Fries.

\$19

Fried Chicken Sandwich

Seasoned with a hint of spice, coated in Tortilla chips and fried. Comes with lettuce, tomato and Sriracha Aioli on a Brioche bun. Served with Fries.

\$19

Chicken Wings

Choice of Hot, Teriyaki, Honey Garlic or Plain Salt & Pepper

\$16

Jalapeno Poppers

Jalapeno Halves stuffed with cream cheese in a light breading

\$16



Pizza

16" pizzas are sold whole, cut into **12** pieces.
Please pre-order to ensure availability

Four Cheese

Fresh Mozzarella, Parmesan, Cheddar, Asiago

\$29.00

Hawaiian

Ham, Pineapple, Mozzarella Cheese

\$29.00

Pepperoni

Pepperoni, Mozzarella Cheese

\$29.00

➤ Carnivore

Salami, Italian Sausage, Pepperoni, Ground Beef, Mozzarella Cheese

\$29.00

Vegetarian

Tomato, Onion, Peppers, Garlic, Basil

\$29.00

The Royal

Oven Roasted Chicken Breast, Onions, Fresh Chopped Kale, Goat and Mozzarella Cheese with Cream Sauce Base.

\$29

➤ Specialty Pizza

Inquire about Varieties

\$29.00

➤ Indicates 24 Hour Notice Required

Desserts

All selections serve approximately 4 guests

Fresh Baked Cookies

Assorted Fresh Baked Cookies

\$30.00

Warm Brownies

Served with Whipped Cream

\$35.00

Mini Donuts

Cinnamon Sugar

\$35.00

Dessert Platter

Assorted Baked Desserts

\$45.00

➤ Indicates 24 Hour Notice Required

BEVERAGES

NON-ALCOHOLIC

Soda

Pepsi, Diet Pepsi, 7-Up, Mug Root Beer,
Ginger Ale, Tonic, Club Soda

\$2.50

Water

\$3.35

Juice

Apple, Orange, Cranberry

\$4.00

Pure Leaf Iced Tea

\$4.50

Freshly Brewed Coffee

\$2.50

ALCOHOLIC BEVERAGES

BEER

Domestic Beer

Molson Canadian, Coors Light
\$7.75

Premium Beer

Coors Banquet, Miller Genuine Draft, Molson Canadian 67, Belgian Moon
Granville Island English Bay Pale Ale and Granville Island Lions Winter Ale
\$8.00

IMPORT BEER

Heineken, Sol
\$8.25

PREMIUM CRAFT BEER

Lagunitas IPA
\$8.50

COOLERS & CIDERS

Broken Ladder Cider
\$7.75

Mikes' Hard
\$8.25

WINES

White Wine

Peller Estates Sauvignon Blanc, BC VQA	\$30
Wayne Gretzky Pinot Grigio, BC VQA	\$34
Santa Rita 120 Sauvignon Blanc, Chile	\$34
Red Rooster Chardonnay, BC VQA	\$36
Sandhill Sauvignon Blanc, Okanagan, BC	\$36
Wayne Gretzky Okanagan – The Great White	\$38
Conviction Sovereign Opal, BC	\$34
Sandhill Pinot Gris, BC VQA	\$40
Mission Hill Reserve Chardonnay	\$40
Red Rooster Viognier, BC VQA	\$50

Red Wine

Peller Estates Merlot	\$30
Raven Red, Okanagan, BC	\$34
Wayne Gretzky Cabernet Sauvignon, BC VQA	\$36
Dona Paula 'Los Cardos' Malbec, Argentina	\$38
Carnivor Cabernet Sauvignon, California, USA	\$38
Wayne Gretzky Great Red, BC	\$38
Sandhill Merlot, Okanagan, BC	\$40
Cedar Creek Pinot Noir, BC	\$40
Sandhill Cabernet Merlot, BC VQA	\$42
Ghost Pines Zinfandel, California, USA	\$42
Red Rooster Pinot Noir, BC VQA	\$50
Rodney Strong Sonoma Cabernet Sauvignon, California	\$55

SPIRITS

Whiskey

Crown Royal, Jack Daniel's
\$90

No 99 Wayne Gretzky Red Cask Whisky
\$110

Rum

Bacardi White Rum, Captain Morgan's Spiced, Appleton
\$90

Gin

Tanqueray, Bombay Sapphire
\$90

Scotch

Glenfiddich, Chivas
\$110

Glenmorangie, Macallan Gold
\$130

Vodka

Smirnoff, Absolut
\$80

Grey Goose
\$120

Tequila

Jose Cuervo Gold
\$90

Don Julio – Reposado
\$130

Executive Suite food may be ordered through your attendant on event days. However, some items, requiring more preparation, must be pre-ordered. These items are indicated by:

➤ **Advance order only**

By arranging your food and beverage service in advance, you and your guests will have more time to sit back, relax, and enjoy the event.

- **Please feel free to inquire about the ordering of any menu item prior to or during the event and our culinary team will try their best to provide all items available in a timely fashion.**

Please note that all food and beverage consumed in the suites must be purchased from EVENTIUM Suite Catering.

If you require assistance, please feel free to call the Executive Suites Catering line at 1-250-220-2618 or e-mail kristin.palou@eventiumfs.ca from 10 am to 3 pm Monday to Friday. All advance food and beverage orders and special instructions must be received via fax or email.

Beverage Ordering

Beverage service is provided through your suite attendant. We recommend that, as an Executive Suite Holder, you establish a standard par inventory of beverages for the use in the suite.

Once last call has been completed and your fridge has been locked, EVENTIUM Food Services Ltd will restock your inventory back to your requested levels.

Alcoholic Beverage Service

We look forward to your visit to Save-On-Foods Memorial Centre and remind you that your suite attendant has the right to refuse alcohol service to minors and intoxicated guests.

For your safety and enjoyment, the Laws of British Columbia regarding the service of Alcoholic beverages will be strictly upheld by Save-On-Foods Memorial Centre and Eventium Food Services Ltd.

To maintain compliance with rules and regulations set forth by the Province of British Columbia, we ask that you adhere to the following.

1. Alcoholic beverages cannot be brought into or taken out of Save-On-Foods Memorial Centre.
2. It is the responsibility of the Suites Holder, or their representative, to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 19), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an obviously intoxicated person.
5. Suites Holders are not permitted to take cans, bottles or glasses outside the suites area. Drinks taken outside the suite must be poured into a disposable cup.
6. Provincial Liquor Inspectors reserve the right to enter the suite for the purpose of inspection.
7. Alcoholic beverages may not be removed from the premises.
8. For suites without a par-restocking agreement, EVENTIUM 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 and credit will not be given for any such items.
9. Suite owners with a par-stocking agreement will not be credited for any stock left after rental term has been completed.

BE A TEAM PLAYER...DRINK RESPONSIBLY! HAVE A GAME PLAN FOR A SAFE RIDE HOME

Service Charge

A Standard Administrative charge of 15% will be added to all food and beverage orders. Additional gratuities are at your discretion and may be added to the guest check based on the quality of service.

Food Safety & Allergy Awareness

Consuming raw meat, seafood, or shellfish may lead to food borne illness. Any cold items displayed in your suite will be removed in a timely manner to prevent the potential risk of jeopardizing food safety.

Should you or any of your guests have an allergy to any food item, please ensure you inform the Suite Department upon placing your order. This will allow us to take the utmost precautions in serving your guests.

V.I.P. Requests

As the exclusive caterer of Save-On-Foods Memorial Centre, EVENTIUM is committed to the highest standards of quality and service. If your favorite dish, dessert, or beverage is not on our menu, let us know what your palate desires and we will do our best to satisfy your wishes.

With a little advance notice, our Executive Chef and his culinary team are capable of creating almost any dish to complete your memorable evening.

Cancellations

No charges will be assessed to the Suite Holder for orders cancelled at least 24 hours in advance. Suite orders that are cancelled less than the 24 hours minimum will be assessed 50% of the total food and beverage order.

Taxes

Food, Beverage and Administration charges are subject to current provincial and federal sales taxes.