



Executive Suites Menu

2016 - 2017

save **on** foods

MEMORIAL CENTRE

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SAVE-ON-FOODS MEMORIAL CENTRE

EXECUTIVE SUITES MENU

2016 - 2017

*Welcome to
Save-on-Foods
Memorial Centre*

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 favourites 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 dietary needs and we will do our best to satisfy your wishes.

NATHAN TYMCHUK
EXECUTIVE CHEF

KRISTIN PALOU
PREMIUM SERVICES MANAGER

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) kristin.palou@eventiumfs.ca

Premium Service Manager

[Kristin Palou](#).....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..... \$18

Bottomless, Freshly Popped

CANDIED CORN \$12

Freshly Made

SEASONED TORTILLA CHIPS..... \$20

Fresh Tomato Salsa, Guacamole

KETTLE CHIPS..... \$20

House Made Dip

PRETZEL BITES \$28

House Made Cheese Dipping Sauce

SNACK PACKAGE..... \$45

Popcorn, Kettle Chips, Candied Corn, Smarties

COLD SELECTIONS

All selections serve approximately 4 guests

FARMERS MARKET SEASONAL CRUDITÉS\$50
Fresh Seasonal Vegetables from Your Local Farmer's Market

SEASONAL FRUIT PLATTER..... \$55

7 LAYER DIP.....\$50
Served with Seasoned Tortilla Chips

SPINACH DIP\$50
Served with Warm Naan Bread

ANTIPASTI SELECTION..... \$75
Cured Meats, Local Cheeses, Olives, Fresh Baked Bread

CHILLED PRAWN COCKTAIL.....\$65
Marinated in Lemon Chive Oil, Served with Cocktail Sauce

CAESAR SALAD.....\$45
Romaine, Herb Croutons, Shaved Parmesan,
Deep Fried Capers, House Made Caesar Dressing

CHICKEN CAESAR SALAD..... \$60
Grilled Chicken Breast, Romaine, Herb Croutons,
Shaved Parmesan, Deep Fried Capers,
House Made Caesar Dressing

TUNA TATAKI.....\$65
West Coast Tuna Seared Rare with Fresh Shaved Radishes
and Cucumber, Ponzu Sauce

HOT SELECTIONS

All selections serve approximately 4 guests

- HOT DOGS**.....\$40
Mustard, Ketchup, Relish, Onions, Sauerkraut
- NACHOS**.....\$50
Seasoned Tortilla Chips topped with a 3 Cheese Blend, Bell Peppers, Green Onions, and Jalapenos. Served with Fresh Tomato Salsa, Sour Cream and Guacamole
- CHICKEN WINGS**.....\$60
Choice of Hot, Thai, Teriyaki, Honey Garlic or Salt & Pepper
- CHICKEN TENDERS AND FRIES**.....\$60
Plum or Honey Mustard Sauce
- FIRE CRACKER PRAWNS**.....\$65
House Made Cocktail Sauce and Lemon Aioli Sauce
- CORN DOGS**.....\$50
House Made Corn Dogs with Condiments
- SMOKED BBQ RIBS**\$60
Tossed in House Made Herb and Spice Blend
- VEGETARIAN GYOZA**.....\$55
Ponzu Sauce
- PRIME RIB SLIDER BURGERS**\$55
Pickles, Cheddar Cheese, Condiments
- CHICKEN FAJITA BAR**.....\$65
Flour Tortillas, Sour Cream, Salsa, Shredded Cheese Blend, Lettuce
- KING CRAB LEGS**\$100
Lemon Garlic Butter



ALI BABA PIZZA

PIZZA

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

FOUR CHEESE\$29
Fresh Mozzarella, Parmesan, Cheddar, Asiago

HAWAIIAN.....\$29
Ham, Pineapple, Mozzarella Cheese

PEPPERONI.....\$29
Pepperoni, Mozzarella Cheese

CARNIVORE\$29
Salami, Italian Sausage, Pepperoni, Ground Beef,
Mozzarella Cheese

VEGETARIAN.....\$29
Tomato, Onion, Peppers, Garlic, Basil

THE ROYAL.....\$29
Oven Roasted Chicken Breast, Onions, Fresh Chopped
Kale and Goat Cheese with Ranch Sauce Base

 **SPECIALTY PIZZA**\$29
Inquire about Varieties (such as Gluten Free Crust)

 = *Indicates 24 Hour Notice Required*

PACKAGE # 1

ROYAL COMBO

\$35 per guest

The minimum order for this suite package is 4 guests

POPCORN

Bottomless, Freshly Popped

SEASONED TORTILLA CHIPS

Fresh Tomato Salsa, Guacamole

ANTIPASTI SELECTION

Cured Meats, Local Cheeses, Olives, Fresh Baked Bread

SMOKED BBQ RIBS

Tossed in House Made Herb Spice Blend

CHICKEN TENDERS AND FRIES

Plum or Honey Mustard Sauce

ASSORTED DESSERTS

Chef's Choice of Assorted Dessert Bars

*To further enhance your experience try adding
one of our other menu favourites.*

HOT DOGS.....\$40

Mustard, Ketchup, Relish, Onions, Sauerkraut

PACKAGE # 2

MARTY COMBO

\$30 per guest

The minimum order for this suite package is 4 guests

POPCORN

Bottomless, Freshly Popped

KETTLE CHIPS

House Made Dip

HOT DOGS

Mustard, Ketchup, Relish, Onions, Sauerkraut

CHICKEN WINGS

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

FRESH BAKED COOKIES

Assorted Fresh Baked Cookies

*To further enhance your experience try adding
one of our other menu favourites.*

ALI BABA PIZZA.....\$29

Your choice of 16" Pizza / 12 Pieces

PACKAGE # 3



BUILD YOUR OWN APPETIZER COMBO

\$38 per guest

The minimum order for this suite package is 6 guests

SNACKS (CHOOSE 2)

Popcorn
Candied Corn
Kettle Chips
Smarties
Pretzel Bites
Seasoned Tortilla Chips

COLD SELECTION (CHOOSE 2)

Antipasti Selection
Chilled Prawn Cocktail
Farmer's Market Seasonal Crudités
7 Layer Dip
Spinach Dip
Seasonal Fruit Platter

HOT SELECTIONS (CHOOSE 2)

Hot Dogs
Prime Rib Slider Burgers
Chicken Tenders
Chicken Wings
Fire Cracker Prawns
Smoked BBQ Ribs
Vegetarian Gyoza
Nachos

DESSERTS (CHOOSE 1)

Assorted Dessert Bars
Fresh Baked Cookies



= Indicates 24 Hour Notice Required

DESSERTS

All selections serve approximately 4 guests

FRESH BAKED COOKIES\$30
Assorted Fresh Baked Cookies

FLAVORED MINI CRÈME BRÛLÉE\$35
House Made

DESSERT PLATTER\$45
Assorted Baked Desserts

BOX OF DEE BEES\$10
ORGANIC FROZEN TEA POPS
4 Tea Pops per Box



PERSONALIZED CAKES

Style your suite with a personalized and/or decorated cake for your next celebration.

Call for additional details and prices.

Special order deadlines may apply.

 = *Indicates 24 Hour Notice Required*

NON ALCOHOLIC BEVERAGES

POP\$2.50
Pepsi, Diet Pepsi, 7-Up, Mug Root Beer, Ginger Ale, Tonic, Club Soda

ORANGE, APPLE OR CRANBERRY JUICE.....\$3.50

BOTTLED WATER.....\$3.35

ICED TEA\$4.50

FRESHLY BREWED COFFEE\$2.50

FRESHLY BREWED DECAF COFFEE\$2.50

ASSORTED HERBAL TEA\$2.50

HOT CHOCOLATE\$2.50

BUDWEISER PROHIBITION.....\$6.75

NON-ALCOHOLIC BEER

SPIRITS

ABSOLUT VODKA	\$80
TANQUERAY GIN.....	\$80
BACARDI WHITE OR DARK RUM	\$80
CAPTAIN MORGAN'S SPICED RUM.....	\$80
CROWN ROYAL WHISKEY	\$80
JACK DANIEL'S WHISKEY	\$80
JOSE CUERVO TEQUILA	\$80

BEER

BUDWEISER.....	\$6.75
LAGER 4% - 355ML	
BUD LIGHT	\$6.75
LAGER 5% - 355ML	
ALEXANDER KEITH'S IPA.....	\$7.00
INDIA PALE ALE 5% - 355ML	
CORONA.....	\$7.15
PALE LAGER 4.6% - 330ML	
STELLA ARTOIS	\$7.15
PILSNER 5.2% - 330ML	
MILL ST 100 TH MERIDIAN	\$7.40
ORGANIC AMBER LAGER 5% - 473ML	
STANLEY PARK WINDSTORM.....	\$7.40
WEST COAST PALE ALE 5.7% - 500ML	
GOOSE ISLAND IPA.....	\$7.40
INDIA PALE ALE 5.9% - 473ML	
THIRSTY BEAVER.....	\$7.40
AMBER ALE 5% - 500ML	
GRAPEFRUIT RADLER.....	\$7.40
RADLER 2.5% - 500ML	
BUDWEISER PROHIBITION.....	\$6.75
NON ALCOHOLIC LAGER 0% - 355ML	

CIDERS & COOLERS

DUKE'S APPLE CIDER	\$6.75
MIKE'S HARD LEMONADE	\$7.15

WINE

WHITE

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 PINOT GRIS, BC VQA	\$40
RED ROOSTER REISLING, BC VQA	\$42
RED ROOSTER RESERVE VIOGNIER, BC VQA	\$55

RED

PELLER ESTATES MERLOT, BC VQA	\$30
WAYNE GRETZKY CABERNET SAUV., BC VQA	\$36
DONA PAULA MALBEC, ARGENTINA	\$38
SANDHILL CABERNET MERLOT, BC VQA	\$42
RED ROOSTER PINOT NOIR, BC VQA	\$50
RODNEY STRONG SONOMA	\$55
CABERNET SAUV., CALIFORNIA	
WAYNE GRETZKY SIGNATURE SERIES	\$58
SHIRAZ, BC VQA	



SUITES INFORMATION

SERVICE CHARGE

A 15% service charge will be added to all food and beverage orders. A portion of the service charge is divided among the catering staff; any additional gratuity is at your discretion.

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 favourite 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 Service charges are subject to current provincial and federal sales taxes.

SUITES INFORMATION

THE ADVANCE ORDERING ADVANTAGE

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***



Catering by

