save on foods MEMORIAL CENTRE

2019/2020
EXECUTIVE SUITE MENU

WELCOME TO THE SAVE-ON-FOODS MEMORIAL CENTRE

2019/2020 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 at 250-220-2618 with your suggestions, requests, or special needs and we will do our best to satisfy your wishes.

KRAIG BURNS
Executive Chef

EVENTIUM

ASSORTED SNACKS

All selections serve approximately four (4) guests.

POPCORN $18
Bottomless, Freshly Popped

GARLIC FRIES $20
Topped with Parmesan Cheese

SEASONED TORTILLA CHIPS $24
Served with Fresh Tomato Salsa, Sour Cream, and Guacamole

KETTLE CHIPS $20
Served with House-made Dip

MIXED NUTS $22
Assorted Nuts

SNACK PACKAGE $45
Potato Chips, Royals Candied Corn, and Mini Chocolate

COMBO SELECTIONS

Each item in a combo selection serves approximately four (4) guests.

STARTING LINE $350
Mac & Cheese Bites, Jalapeño Poppers, Hot Dogs

POWER PLAY COMBO $400
Chicken Tenders, BBQ Ribs and Prime Rib Sliders

CLASSIC CHAMPIONS $450
Chicken Wings, Firecracker Prawns, Build Your Own Poutine, Nachos

ROYALS PLATTER $500
Crab Cakes, BBQ Ribs, Firecracker Prawns, Mini Yorkshires

COLD SELECTIONS FOR LARGE PARTIES

All selections serve approximately four (4) guests.

FARMER'S MARKET SEASONAL CRUDITÉ $48
Fresh Seasonal Vegetables from Your Local Farmer's Market

SEASONAL FRUIT PLATTER $54
Fresh Seasonal Fruit Selection

7 LAYER DIP $40
Served with Seasoned Tortilla Chips

ANTIPASTI SELECTION $62
Cured Meats, Olives, and House-made "Rain Coast Style " Crackers

APPY TRIO $45
Spinach & Artichoke Dip, Crab Dip and Bruschetta
Served with Warm Baguette, Crostini's, Beet & Yam Chips

CHEESE PLATTER $45
International and Local Cheeses with House-made
"Rain Coast Style" Crackers

HOT SELECTIONS FOR LARGE PARTIES

All selections serve approximately four (4) guests.

BUILD YOUR OWN POUTINE $45
Fries, Cheese Curds and Gravy

CHICKEN WINGS $50
Choice of Hot, Teriyaki, Honey Garlic or Salt & Pepper; Served with Celery, Carrots and Ranch Dressing

CHICKEN TENDERS AND FRIES $55
Served with Plum or Honey Mustard Sauce

FIRE CRACKER PRAWNS $50
Served with a Lemon Aioli Sauce

MINI YORKSHIRE PUDDINGS $60
Fresh Baked Mini Yorkshires, Shaved Roast Beef, Crispy Onions with a Horseradish Aioli

PRIME RIB SLIDER BURGERS $50
Topped with Pickles, Lettuce, Tomatoes, Cheddar Cheese and Condiments
(12 per order)

NACHOS $55
Seasoned Tortilla Chips topped with a Three-Cheese Blend, Bell Peppers, Green Onions, Olives and Jalapeños; Served with Fresh Tomato Salsa, Sour Cream and Guacamole

BBQ RIBS $45
Tossed in a BBQ sauce

CRAB CAKES $54
Pan Seared, accompanied with a Lemon Aioli

MACARONI AND CHEESE $40
With a House-made Cheese Sauce

HOT DOGS $50
Served with Mustard, Ketchup, and Relish
(8 per order)

INDIVIDUAL FOOD OPTIONS

All selections are portioned appropriately for one (1) guest.

SHAVED BEEF DIP $19
Slow Cooked Beef served in a Hoagie Bun with Horseradish Aioli; Served with Fries and a House-made Au Jus for Dipping

BBQ BEEF BURGER $19
Hand-made Mixed Burger Patty served with a House BBQ Sauce on a Brioche Bun; Topped with Lettuce, Tomato, Onion and BBQ Aioli; Served with Fries (Add Jalapeños ..... $1.00)

FRIED CHICKEN SANDWICH $19
Seasoned with a Hint of Spice, topped with Lettuce, Tomato and Sriracha Aioli and Served on a Brioche Bun; Served with Fries

ROAST BEEF DINNER $24
(Limited portions) 8oz Slow Roasted Beef served with our Daily Starch and Vegetable, Mini Yorkshire Pudding and Gravy

PHILLY CHEESE STEAK $17
Shaved Slow Roasted Beef, Sautéed with Onions and Peppers with Melted Cheese. Served on a Hoagie Bun with Horseradish Mayo and Your Choice of Fries or House Salad. (Add Jalapeños ..... $1.00)

CHICKEN WINGS $16
Hot, Teriyaki, Honey Garlic or Salt & Pepper; Served with Ranch Dressing

JALAPEÑO POPPERS $16
Rich Cream Cheese stuffed into Jalapeño Halves and then dipped in a Light Potato Breading

LIGHTLIFE BURGER $15
Plant-based proteins that fill you up without weighing you down, great taste and 20g of Protein.

INDIVIDUAL FOOD OPTIONS

All selections are portioned appropriately for one (1) guest.

HOUSE SALAD (GF) $14
Mixed Greens, diced Cucumber and Grape Tomatoes; Choice of House Vinaigrette, Creamy Ranch or Italian Dressing

SPINACH SALAD (GF) $14
Red Onion, Almond, Fruit and Goat Cheese with a Raspberry Vinaigrette

CAESAR SALAD $14
Romaine Lettuce, Croûtons, and Parmesan Cheese

MAC & CHEESE BITES $14
Home-style Cheddar Mac and Cheese Bites served with a Sriracha Ketchup

MINI YORKSHIRE PUDDINGS $16
Fresh Baked Mini Yorkshires, Shaved Roast Beef, Crispy Onions with a Horseradish Aioli

PIZZA

16" pizzas are sold whole and sliced into 12 pieces.
Please pre-order to ensure availability.

FOUR CHEESE $30
Topped with Fresh Mozzarella, Parmesan, Cheddar, and Asiago

HAWAIIAN $30
Topped with Ham, Pineapple, and Mozzarella Cheese

PEPPERONI $30
Topped with Pepperoni, and Mozzarella Cheese

CARNIVORE $30
Topped with Salami, Italian Sausage, Pepperoni, Ground Beef and Mozzarella Cheese

VEGETARIAN $30
Topped with Tomato, Onion, Peppers, Garlic, and Basil

THE SOUTH WEST $30
Topped with Chicken, Bacon Bits, Banana Peppers, BBQ Sauce and Mozzarella Cheese

ALI BABA PIZZA

DESSERTS

All selections serve approximately four (4) guests.

FRESH BAKED COOKIES $30
Assorted Fresh Baked Cookies

ROYALS ICE CREAM SANDWICH $16
4 per order

CRÈME BRULE $16
4 per order

MINI DONUTS $20

* **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

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

WATER $3.75
Bottles of Aquafina

JUICE $4.00
Apple, Orange, or Cranberry

ICED TEA $4.50
Pure Leaf Lemon

COFFEE $3.00
Freshly Brewed Van Houtte Coffee

ALCOHOLIC BEVERAGES
BEER, CIDERS AND COOLERS (12oz)

DOMESTIC BEER $8.25
Molson Canadian, Coors Light

PREMIUM BEER $8.50
Coors Banquet, Miller Genuine Draft, Miller High Life,
Granville Island Pale Ale, Granville Island Winter Ale

IMPORT BEER $8.75
Heineken, Sol, Non-Alcoholic Heineken

PREMIUM CRAFT BEER $8.75
Lagunitas IPA

CIDERS $8.25
Broken Ladder

COOLERS $8.50
Mikes' Hard

Items on this page include all applicable taxes.

ALCOHOLIC BEVERAGES
WINES (750ml) *Prices do not include applicable taxes.*

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
Latitude 50	$38
Sandhill Sauvignon Blanc, Okanagan, BC	$42
Sandhill Pinot Gris, BC VQA	$40
Mission Hill Reserve Chardonnay, BC	$40
Grey Monk Pinot Blanc	$42

ROSÉ AND SPARKLING

Sandhill Rosé	$42
Enrico Winery Celebration (Charme de L'ile)	$40

RED WINE

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

ALCOHOLIC BEVERAGES
SPIRITS (750ml) *Prices do not include applicable taxes.*

WHISKY
Crown Royal, Jack Daniel's $95
No 99 Wayne Gretzky Red Cask Whisky $110
Bearface 7-year-old Triple Oak Canadian Whisky $110

RUM
Bayou Spiced Rum $90
Bacardi White Rum, Appleton $95

GIN
Tanqueray, Bombay Sapphire $95
Hayman's London Dry Gin $100

SCOTCH
Glenfiddich, Chivas $115
Glenmorangie, Macallan Gold $135

VODKA
Stolinychnaya $80
Absolut $95
Grey Goose $125

TEQUILA
Jose Cuervo Gold $95
Rooster Rojo Blanco Tequila $100
Don Julio – Reposado $135

Bayou Rum PRIDE OF LOUISIANA
BEARFACE™ CANADIAN WHISKY CANADIEN HIDE NOTHING. FEAR NOTHING
HAYMANS FAMILY GIN DISTILLERS
Rooster Rojo TEQUILA
Stoli

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: * . 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 contact Executive Suites Catering at:

250-220-2618
ben.balderson@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.

SUITES INFORMATION

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 canceled at least 24 hours in advance. Suite orders that are canceled 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.

CONTACT INFORMATION

Suite Catering Menu Inquiries 250-220-2618
Monday – Friday (10:00 am – 3:00 pm)

Suite Catering Facsimile Line 250-220-2619
(Advance and event day orders)

Suite Catering E-mail Address ..... suitesvictoria@eventiumfs.ca
(Advance and event day orders)

Premium Services Manager – Ben Balderson 250-220-2618
Director, Business Development – Dave Des Roches 250-220-7890
Executive Suite Services – Alex Zaruk 250-220-2602
Executive Suite Services Facsimile 250-220-7887

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