



2021/2022 EXECUTIVE SUITE MENU



WELCOME TO THE SAVE-ON-FOODS MEMORIAL CENTRE

2021/2022 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



ASSORTED SNACKS

All selections serve approximately four (4) guests.

POPCORN \$20
Bottomless, Freshly Popped

GARLIC PARMESAN FRIES \$25
Drizzled with Truffle Oil

SEASONED TORTILLA CHIPS \$25
Served with Salsa Fresca, Sour Cream,
and Guacamole

KETTLE POTATO CHIPS \$25
Served with House-made Dip

SNACK PACKAGE \$45
Potato Chips and Dip, Royals Candied Corn, and
Lindor Chocolate Balls



COLD SELECTIONS FOR LARGE PARTIES

All selections serve approximately four (4) guests.

FARMER’S MARKET SEASONAL CRUDITÉ \$50
Fresh Seasonal Vegetables Served with Ranch Dip

SEASONAL FRESH FRUIT PLATTER \$55
Served with Honey Yogurt Dip

7 LAYER DIP \$45
Served with Seasoned Tortilla Chips

TRIO OF DIPS \$45
Warm Spinach and Artichoke Dip, Old Bay Spiced Crab Dip and
Bruschetta Served with Warm Baguette, Crostini’s and Kettle Chips

CHEESE & CHARCUTERIE BOARD \$65
Selection of International and Local Cheeses, Cured
Meats, Marinated Vegetables, Olives, with Baguette,
Crackers and Crostini’s
24 HOUR NOTICE REQUIRED



HOT SELECTIONS FOR LARGE PARTIES

All selections serve approximately four (4) guests.

BUILD YOUR OWN CHILI CHEESE FRIES \$50

Warm Queso Cheese Sauce and House-made Chili

CHICKEN WINGS \$50

Choice of Hot, Teriyaki, Honey Garlic or Salt & Pepper;
Served with Veggie Sticks and Ranch Dressing

CHICKEN TENDERS & WAFFLES \$55

Served with Plum or Honey Mustard Sauce

FIRE CRACKER PRAWNS \$55

Served with a Lemon Aioli

MINI YORKSHIRE PUDDINGS \$60

Fresh Baked Mini Yorkshires, Shaved Roast Beef, Crispy
Onions with a Horseradish Aioli and Au Jus

PRIME RIB SLIDER BURGERS \$50

Topped with Cheddar, Pickle and Secret Sauce
(12 per order)

LOBSTER & PRAWN SLIDER ROLLS \$65

Tarragon Mayo, Celery, Scallion, Leaf Lettuce on a Soft Bite Roll

HOT SELECTIONS (cont.)

All selections serve approximately four (4) guests.

NACHOS \$60

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

KOREAN BBQ RIBS \$45

Sweet and Sticky with a Little Bit of Heat

OLD BAY SPICED CRAB CAKES \$55

Pan Seared, Served with Lemon Aioli

MACARONI & CHEESE \$40

House-made with a Three Cheese Blend

HOT DOGS \$50

Shopsy's All Beef Franks, Soft Bite Buns, Sauerkraut,
Served with Traditional Condiments (8 per order)

BUILD YOUR OWN COMBO

Save 10% by selecting four (4) or more items
from the Cold and Hot Selections for an in-suite
buffet style dinner. Some exceptions apply.

24 HOUR NOTICE REQUIRED



FULL MEAL BUFFET SELECTIONS

All selections serve appropriately eight (8) guests.

48 HOURS NOTICE REQUIRED FOR ALL BUFFET SELECTIONS

CHINA TOWN \$300

- GINGER BEEF
- SWEET & SOUR PORK
- VEGETABLE CHOW MEIN
- FORTUNE COOKIES
- STEAMED JASMINE RICE
- WONTON NOODLE SOUP
- ASIAN SLAW

SUNDAY NIGHT DINNER \$325

- SLOW COOKED NEW YORK STRIPLOIN
- SAUTEED FRESH VEGETABLES
- CARAMELIZED ONION GRAVY
- CREAMY MASHED POTATOES
- GARDEN GREEN WITH SELECTION OF DRESSINGS
- MINI YORKSHIRE PUDDINGS
- APPLE STRUDEL CRISP

TEX MEX BURRITO BAR \$300

- PULLED PORK CARNITAS
- REFRIED BEANS
- WARM FLOUR TORTILLAS
- MEXICAN RICE
- SHREDDED CHEESE
- BBQ CHICKEN
- FAJITA VEGETABLES
- SALSA, GUACAMOLE, SOUR CREAM
- RAINBOW VEGETABLE SLAW
- CHURROS WITH CINNAMON SUGAR

ROYALS EXPERIENCE \$300

- MONTREAL SMOKED MEAT REUBEN
- BBQ CHICKEN WITH CREAMY COLESLAW
- SLOW ROASTED BEEF PHILLY CHEESE STEAK
- KETTLE CHIPS AND DIP
- FRESH FRUIT PLATTER
- FRESH BAKED COOKIES

EGGPLANT MARINARA SANDWICH AVAILABLE UPON REQUEST

PIZZA

16" pizzas are sold whole and sliced into 12 pieces.

PLEASE PRE-ORDER TO ENSURE AVAILABILITY.

FOUR CHEESE \$35

Mozzarella, Parmesan, Cheddar and Asiago

HAWAIIAN \$35

Ham, Pineapple and Mozzarella

PEPPERONI \$35

Pepperoni and Mozzarella

CARNIVORE \$35

Salami, Italian Sausage, Pepperoni, Ground Beef and Mozzarella

VEGETARIAN \$35

Tomato, Onion, Peppers, Garlic and Basil

THE SOUTHWEST \$35

Chicken, Bacon Bits, Banana Peppers, BBQ Sauce and Mozzarella



ALI BABA PIZZA

INDIVIDUAL FOOD OPTIONS

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

SHAVED BEEF DIP \$20

Slow Cooked Beef with Horseradish Aioli, House-made Au Jus on a Pretzel Bun

BBQ BEEF CHEESE BURGER \$20

House-made Patty and BBQ Sauce, topped with Lettuce, Tomato, Onion and Secret Sauce on a Pretzel Bun (Add Jalapeños \$1.00)

FRIED CHICKEN SANDWICH \$20

Seasoned with a Hint of Spice, topped with Lettuce, Tomato and Sriracha Aioli on a Pretzel Bun

PHILLY CHEESE STEAK \$20

Shaved Slow Roasted Beef, sautéed with Onions and Peppers with Melted Cheese and Horseradish Aioli. on a Ciabatta Bun (Add Jalapeños \$1.00)

IMPOSSIBLE BURGER \$18

Plant-based Patty, topped with Lettuce, Tomato, Onion and Secret Sauce on a Pretzel Bun

ABOVE ITEMS SERVED WITH A CHOICE OF FRIES OR HOUSE SALAD

GLUTEN FREE BUN AVAILABLE



INDIVIDUAL FOOD (cont.)

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

HOUSE SALAD \$15

Mixed Greens, diced Cucumber and Grape Tomatoes; Choice of House Vinaigrette, Creamy Ranch or Italian Dressing

CAESAR SALAD \$15

Romaine Lettuce, Croûtons, and Parmesan Cheese

CHICKEN WINGS \$20

Hot, Teriyaki, Honey Garlic, Sweet Chili or Salt & Pepper; Served with Ranch Dip

JALAPEÑO POPPERS \$15

Rich Cream Cheese stuffed into Jalapeño Halves fried in a Light Potato Breading

MINI YORKSHIRE PUDDINGS \$20

Fresh Baked Mini Yorkshires, Shaved Roast Beef, Crispy Onions with a Horseradish Aioli and Au Jus



DESSERTS

All selections serve approximately four (4) guests.

FRESH BAKED COOKIES \$30

Assorted Fresh Baked Cookies

****MAY CONTAIN TRACES OF NUTS****

ROYALS ICE CREAM SANDWICH \$20

House-made with fresh baked cookies (4 per order)

MINI DONUTS \$20

Powdered Sugar with Caramel Dip

INDIVIDUAL APPLE STRUESEL CRISP \$20

Light and Crispy Pastry with Apple and Cinnamon Sugar (4 per order)

PERSONALIZED CAKES

Style your suite with a personalized and decorated cake for your next celebration. Call for additional details and prices.

24 HOUR NOTICE REQUIRED



KIDS COMBO

\$16.50 per kid

CREAMY MAC & CHEESE

House-made with a Three Cheese Blend

MINI CORN DOGS

Served with Ketchup and Mustard

PIZZA FINGERS

Pepperoni and Mozzarella



NON-ALCOHOLIC BEVERAGES

SODA \$2.50

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



NON-ALCOHOLIC BEER \$9.00

Heineken 0.0



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, Miller High Life



PREMIUM BEER \$8.50

Coors Original, Miller Genuine Draft, Granville Island English Bay Pale Ale, Granville Island Seasonal (ask server for details), Belgian Moon, Hop Valley Bubble Stash IPA



IMPORT BEER \$9.00

Heineken, Sol



CIDER \$8.25

Ward's Hard Apple Cider

COOLERS \$8.50

Inquire for current selection

Items on this page include all applicable taxes.



ALCOHOLIC BEVERAGES

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

SPARKLING & ROSÉ

Charme de L'île, Vancouver Island	\$45
Veuve Clicquot 'Brut' Champagne, France,	\$125
Sandhill Rosé, Okanagan	\$50

WHITE WINE

Peller Estates Sauvignon Blanc, Okanagan	\$30
Domaines Paul Mas 'Claude Val' Blanc, France	\$35
Wayne Gretzky Pinot Grigio, Okanagan	\$35
Santa Rita Sauvignon Blanc, New Zealand	\$35
Red Rooster Chardonnay, Okanagan	\$40
Grey Monk 'L50' Chardonnay, Okanagan	\$40
Sandhill Pinot Gris, Okanagan	\$45
Red Rooster Riesling, Okanagan	\$50
Copper Cane 'Quilt' Chardonnay, Napa Valley	\$105

RED WINE

Peller Estates Merlot, Okanagan	\$30
Finca Los Primos Malbec, Australia	\$35
Antares Caberbet Sauvignon, Chile	\$35
Wayne Gretzky Cabernet Franc/Syrah, Okanagan	\$40
Grey Monk Merlot, Okanagan	\$45
Tin Horn Creek Pinot Noir, Okanagan	\$50
Sandhill Cabernet Sauvignon/Merlot, Okanagan	\$55
Rodney Strong Cabernet Sauvignon, Sonoma Valley	\$85
Black Hills 'Nota Bene' Blend, Okanagan	\$120

ANDREW PELLER
— LIMITED —

ALCOHOLIC BEVERAGES

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

VODKA

Absolut	\$110
Sheringham	\$125
Grey Goose	\$140

GIN

Tanqueray, Bombay Sapphire	\$110
Sheringham Seaside	\$125

RUM

Bacardi White, Kraken Spiced	\$110
Bayou Silver, Appleton 8yr	\$125

TEQUILA

Jose Cuervo Tradicional Silver	\$110
Rooster Rojo Blanco	\$125
Don Julio Reposado	\$140

WHISKY

Crown Royal, Jack Daniel's, Jameson's	\$110
No 99 Wayne Gretzky Red Cask	\$125

SCOTCH

Chivas Regal 12yr, Glenlivet Founder's Reserve	\$120
Glenfiddich 12yr	\$130
Glenmorangie, Macallan Gold	\$140

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 as noted within the menu. 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** from 10 am to 3 pm Monday to Friday. All advance food and beverage orders and special instructions must be received via email: suitesvictoria@eventiumfs.ca

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

SUITES INFORMATION

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

save on foods
MEMORIAL CENTRE

