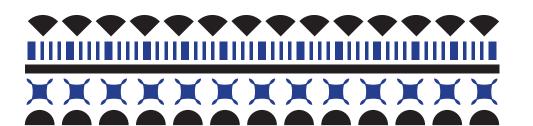
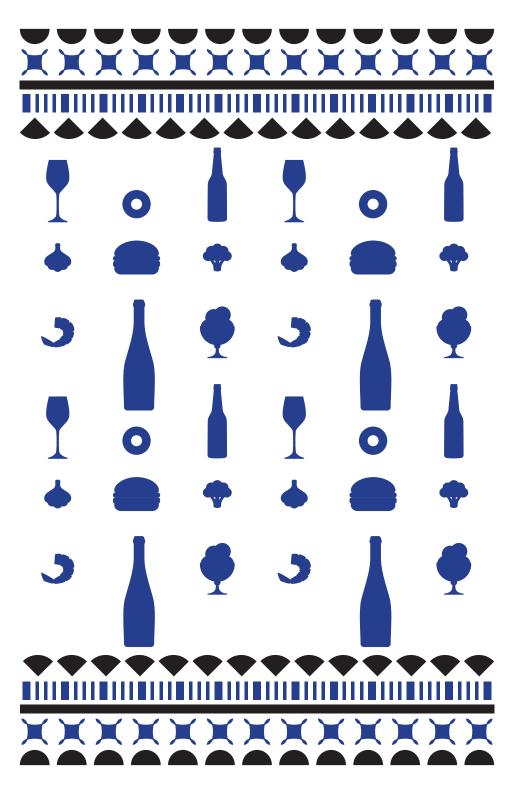
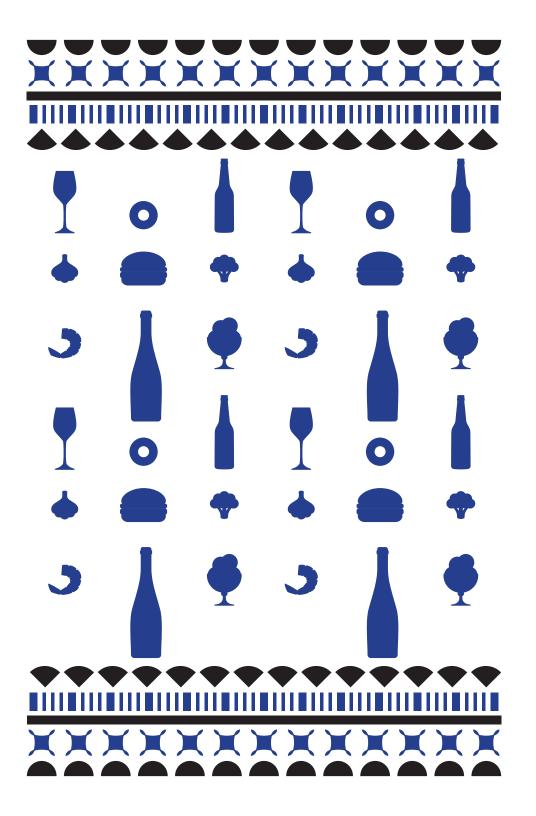
2024&25 EXECUTIVE SUITES MENU

Inspired cuisine, premium beverage selections & tailored fare, perfect for any occasion

Executive Chef
Carmen Ingham







SNACKS

SERVES 4

TACO BAR

BOTTOMLESS POPCORN FRIES 25.00 GARLIC FRIES Peppercorn aioli TORTILLA CHIPS & DIPS Guacamole, sour cream & salsa fresca POWER PLAYS PRE-ORDER 24 HOURS IN ADVANCE, PRICED PER PERSON, MINIMUM 4 PER ORDER VEGETABLE CRUDITÉ Peppercorn aioli, hummus CHEESE & CHARCUTERIE House-made pickles, olives, spreads & assorted crackers BURGER BAR Grilled beef burgers, toasted buns, sharp cheddar, lettuce, onion, pickle, tomato, assorted condiments		
GARLIC FRIES Peppercorn aioli TORTILLA CHIPS & DIPS Guacamole, sour cream & salsa fresca POWER PLAYS PRE-ORDER 24 HOURS IN ADVANCE, PRICED PER PERSON, MINIMUM 4 PER ORDER VEGETABLE CRUDITÉ Peppercorn aioli, hummus CHESE & CHARCUTERIE House-made pickles, olives, spreads & assorted crackers BURGER BAR Grilled beef burgers, toasted buns, sharp cheddar,	BOTTOMLESS POPCORN	20.00
Peppercorn aioli TORTILLA CHIPS & DIPS Guacamole, sour cream & salsa fresca POWER PLAYS PRE-ORDER 24 HOURS IN ADVANCE, PRICED PER PERSON, MINIMUM 4 PER ORDER VEGETABLE CRUDITÉ Peppercorn aioli, hummus CHEESE & CHARCUTERIE House-made pickles, olives, spreads & assorted crackers BURGER BAR Grilled beef burgers, toasted buns, sharp cheddar,	FRIES	25.00
POWER PLAYS PRE-ORDER 24 HOURS IN ADVANCE, PRICED PER PERSON, MINIMUM 4 PER ORDER VEGETABLE CRUDITÉ Peppercorn aioli, hummus CHESE & CHARCUTERIE House-made pickles, olives, spreads & assorted crackers BURGER BAR Grilled beef burgers, toasted buns, sharp cheddar,		30.00
PRE-ORDER 24 HOURS IN ADVANCE, PRICED PER PERSON, MINIMUM 4 PER ORDER VEGETABLE CRUDITÉ Peppercorn aioli, hummus CHEESE & CHARCUTERIE House-made pickles, olives, spreads & assorted crackers BURGER BAR Grilled beef burgers, toasted buns, sharp cheddar,		30.00
Peppercorn aioli, hummus CHEESE & CHARCUTERIE House-made pickles, olives, spreads & assorted crackers BURGER BAR Grilled beef burgers, toasted buns, sharp cheddar,	PRE-ORDER 24 HOURS IN ADVANCE, PR	ICED
House-made pickles, olives, spreads & assorted crackers BURGER BAR 16.00 Grilled beef burgers, toasted buns, sharp cheddar,		12.00
Grilled beef burgers, toasted buns, sharp cheddar,		
	Grilled beef burgers, toasted buns, sharp cheddar,	16.00

Beef barbacoa, crispy chicken, pork carnitas, chipotle mushrooms, corn tortillas, salsa verde, pineapple salsa, queso fresca, cilantro 18.00

HOT PLATTERS

SERVES 4

BREADED CHICKEN WINGS 55.00

BBQ, buffalo, Korean chili or salt & pepper

CHICKEN TENDERS 45.00

Plum & honey mustard sauces

BEYOND MEAT VEGAN TENDERS 50.00

Plant-based breaded tenders, plum & honey mustard sauce

NACHOS 60.00

Guacamole, sour cream & salsa fresca

HOT DOGS (4 | 8) 25.00 | 50.00

Mustard, ketchup, relish

+ SAUERKRAUT, BANANA PEPPERS, ONION + 4.00 | 8.00

DELUXE PLATTER

Chicken tenders, S&P wings, dry ribs, jalapeno poppers, deep-fried pickles MINIMUM 4 PEOPLE, 18.00 PP

SALADS

SERVES 4

GARDEN SALAD 35.00

Mixed greens, cucumber, sweet pepper, cherry tomato, balsamic dressing

CLASSIC CAESAR 35.00

Parmesan, lemon, house croutons

HAT TRICKS

CHOOSE ANY 3 ITEMS AND BUILD YOUR
OWN PARTY SELECTION. SERVES 6 99.00

CHICKEN TENDERS

Honey mustard

FIRECRACKER PRAWNS

Sweet chili sauce

DRY RIBS

Cajun BBQ spice

SALT & PEPPER WINGS

Buffalo sauce

FRIED CAULIFLOWER

Korean chili and maple sauce

VEGETARIAN SPRING ROLLS

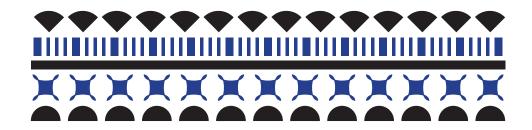
Plum sauce

JALAPENO POPPERS

Sour cream

DEEP FRIED PICKLES

Ranch sauce



DESSERT

SERVES 4

ICE CREAM SANDWICHES 25.00

House made with fresh cookies

MINI DONUTS 25.00

With caramel dip

MINI DONUTS

PERSONALIZED CAKES

Celebrate in your suite with a personalized cake. Call for details & pricing. Pre-order 48 hours in advance

DESSERT PLATTERS

PRE-ORDER 24 HOURS IN ADVANCE, PRICED PER PERSON, MINIMUM 4 PER ORDER

ASSORTED DESSERT SQUARES & CAKES 14.00

SEASONAL FRUIT PLATTER 12.00

MINI MINOR MENU

GRILLED CHEESE 9.00
TENDERS & FRIES 10.00
VEGGIES & DIP 7.00
ICE CREAM & SPRINKLES 6.00

6.00

MAINS

SINGLE SERVE. SERVED WITH YOUR CHOICE OF FRIES OR HOUSE SALAD

DELUXE SMOKIE 18.00

Banana peppers, sauerkraut, diced onion, grainy mustard

CHICKEN TENDERS 20.00

Plum & honey mustard sauces

SUB BEYOND MEAT VEGAN TENDERS + 2.00

ROYAL BURGER 25.00

Bacon, cheddar, shredded lettuce, tomato,

caramelized onion, pickle

SUB GLUTEN FREE BUN + 2.00

CRISPY CHICKEN SANDWICH 19.00

Cheddar, shredded lettuce, tomato, onion, pickle

SALAD

SINGLE SERVE

GARDEN SALAD 16.00

Mixed greens, cucumber, sweet pepper, cherry tomato, balsamic dressing

CLASSIC CAESAR 18.00

Parmesan, lemon, house croutons

+ CRISPY CHICKEN BREAST + 8.00

PIZZA

9" | 12" 20.00 | 30.00

MARGHERITA

Mozzarella, tomato, basil

HAWAIIAN

Ham, pineapple, pickled jalapeno

DIAVOLO

Spicy soppressata, red onion, oregano

KIDS CHEESE 20.00

KIDS HAWAIIAN 20.00



SOFT DRINKS

AQUAFINA WATER	3.99
BUBLY LIME CHERRY	4.49
POP Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Mug Root Beer, Tonic, Club Soda	2.49
MOTT'S CLAMATO	4.99
DOLE APPLE OR ORANGE JUICE 450ml	4.99
OCEAN SPRAY CRANBERRY	4.99
LEMONADE	4.99
PURE LEAF ICED TEA	4.99
COFFEE & TEA Freshly brewed Van Houtte coffee	3.49

BUBBLES & ROSÉ

GIGGLEWATER PROSECCO NV Italy	45.00
DEUTZ 'BRUT CLASSIC' NV Champagne	140.00
DEUTZ 'BRUT CLASSIC' NV, 375ml Champagne	70.00
BOUTINOT PASQUIERS ROSÉ 2021 Provence	40.00

WHITE WINE

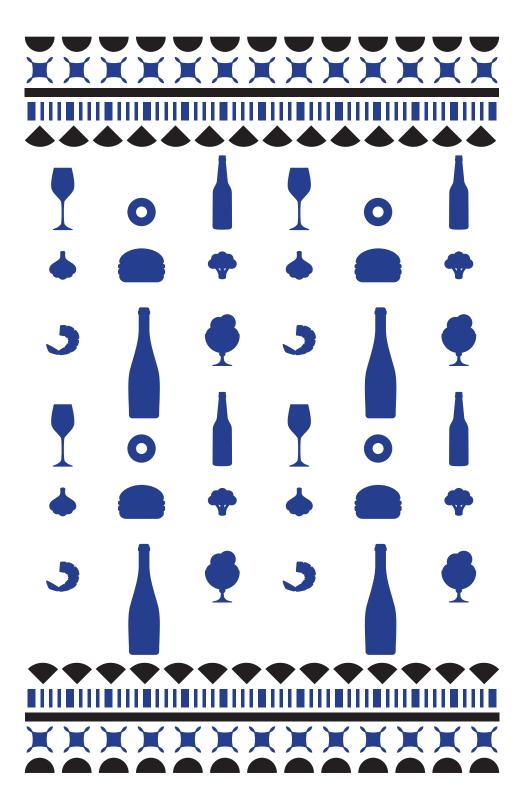
Napa Valley

PELLER FAMILY RESERVE WHITE 2022 Okanagan Valley	35.00	PELLER FAMILY RESERVE RED Okanagan Valley	35.00
WAYNE GRETZKY PINOT GRIGIO 2022 Okanagan Valley	40.00	WAYNE GRETZKY CABERNET-SYRAH Okanagan Valley	40.00
RED ROOSTER PINOT GRIS 2022 Okanagan Valley	40.00	TESOURA DA VINHA TINTO 2021 Alentejo	40.00
SANDHILL SAUVIGNON BLANC 2022 Okanagan Valley	45.00	BODEGAS SALENTEIN PORTILLO MALBEC 2021 Mendoza	45.00
GRAY MONK CHARDONNAY 2021 Okanagan Valley	50.00	CHATEAU COURTEILLAC 2021 Bordeaux	45.00
BABICH SAUVIGNON BLANC 2021 Marlborough	50.00	GRAY MONK MERLOT 2021 Okanagan Valley	50.00
BREAD & BUTTER CHARDONNAY 2021 California	60.00	TINHORN CREEK PINOT NOIR 2020 Okanagan Valley	55.00
BELLINGHAM OLD VINE CHENIN BLANC 2019 South Africa	65.00	BREAD & BUTTER CABERNET SAUVIGNON 2021 California	60.00
MASCIARELLI TREBBIANO 2020 Abruzzo	70.00	BERONIA RESERVA 2021 Rioja	60.00
WILLIAM FERVE CHARDONNAY 2020 Petit Chablis	85.00	BLACK HILLS 'NOTA BENE' 2018 Okanagan Valley	120.00
COPPER CANE CHARDONNAY 2019	125.00	*********	

BEER & CIDER

SPIRITS

DOMESTIC Budweiser Bud Light	8.49	VODKA Iceberg	110.00
PREMIUM Michelob Ultra	9.49	Grey Goose TEQUILA	140.00
BOTTLES Corona Stella Artois	9.99	Tomba Blanco Don Julio Anejo	140.00 175.00
PHILLIPS CRAFT Tilt Lager Blue Buck Ale Free Ride Hazy IPA	9.49	RUM Bacardi White Bacardi Dark	110.00 110.00
WARD'S HARD APPLE CIDER	8.49	Bacardi Spiced	120.00
BUDWIESER ZERO	7.49	WHISKY Alberta premium Crown Royal	110.00 125.00
COCKTAIL CA	ANS	Jameson	120.00
MIKE'S HARD LEMONADE	8.49	SCOTCH Chivas Regal	120.00
NÜTRL VODKA SODA Cherry Pineapple	9.49	Glenlivet Glenmorangie Macallan Gold	130.00 140.00 150.00
TEMPO GIN SMASH	9.49		133.33
Strawberry Lemon Mango Peach OLÉ TEQUILA COCKTAIL Margarita Paloma	12.49	GIN Bombay Sapphire Tanqueray Victoria Distillers	110.00 120.00 130.00
MOTT'S CLASSIC CAESAR	9.49	Indian Summer	140.00



SERVICE INFO

BEVERAGE ORDERING (TWO OPTIONS)

- 1. Pre-select a set number of beverages to be stocked in your suite for each event (applicable to select suites). Following the event, a consumption assessment will be completed and charged to your bill.
- 2. Order à la carte from our beverage menu.

Please be aware that, according to the British Columbia Liquor Control and Licensing Board (BCLCLB) and the policies of Save-On-Foods Memorial Centre (SOFMC), no beverages may be brought into or removed from the building.

Although it is the responsibility of the suite holder to ensure that no minors (those under the age of 19) or intoxicated persons consume alcoholic beverages in their suite, SOFMC reserves the right to validate proper identification, refuse service to persons who appear to be intoxicated, or prevent patrons from leaving the building with alcoholic beverages.

PLACING YOUR ORDER

ADVANCE ORDERING

- Offers the most extensive menu selection.
- Must be received by 10:00 AM on the day of the event.
- For events held on Saturday, Sunday, and Monday, your order must be placed by 10:00 AM on the Friday before.

EVENT DAY MENU

- Limited menu selection.
- If the order is not placed by 10:00 AM on the event day, you will be required to order from your in-suite menu upon arrival.

 Please note that delivery priority is given to suites that have placed a pre-order. Please submit your advance orders to Bethany Wagner at: bethany.wagner@sofmc.com

GENERAL INFO

BILLING

PAYMENT METHODS

We accept all major credit cards and cash.

In order to present your bill prior to the end of an event, your suite attendant will ask for your final beverage order 30 minutes prior to the anticipated end of all events. Please be aware that all suites are to be vacated 30 minutes after the end of an event in accordance with SOFMC policy.

PRIVATE BARTENDER

Should you wish to have a dedicated suite attendant or bartender, a fee of \$150 will apply.

15% SERVICE CHARGES

A 4.5% administration fee and a 10.5% gratuity are automatically added to your bill.

SPECIAL REQUESTS

Our Manager, Premium Services, will assist you with any special catering-related requests: bethany.wagner@sofmc.com, 250.634.4323

CANCELLATIONS

Should you find it necessary to cancel your suite order, please email bethany.wagner@sofmc.com or call 250.634.4323.

A minimum of 24 hours' notice is required in advance of the event to ensure that no charges will be incurred.

