

# 2019.20 EXECUTIVE SUITES MENU

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



**ROBERT BARTLEY**, EXECUTIVE CHEF

"I am honoured to enhance your culinary experience at Roger's Arena through authentic menu offerings featuring the bountiful ingredients that BC and Canada have to offer."





PACKAGES

À LA CARTE

EXPERIENCE CARTS

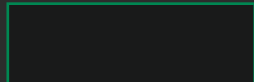
BEVERAGES

EVENT DAY MENU

DIETARY REQUIREMENTS

SERVICE & GENERAL INFORMATION

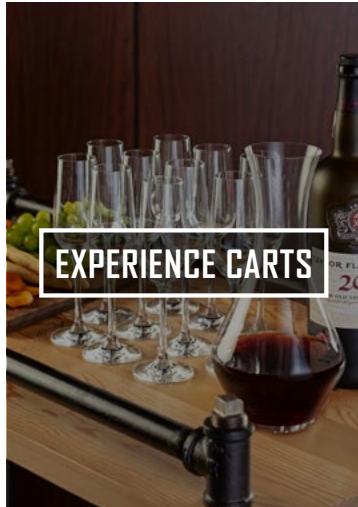
VANBASE



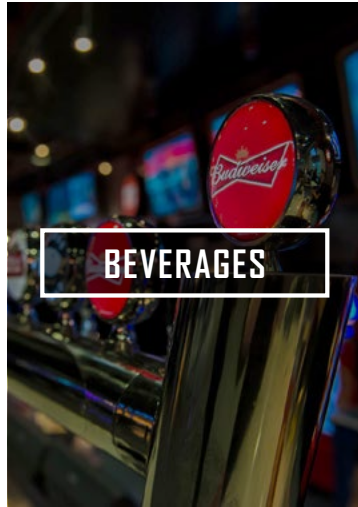
PACKAGES



À LA CARTE



EXPERIENCE CARTS



BEVERAGES



EVENT DAY MENU



DIETARY REQUIREMENTS

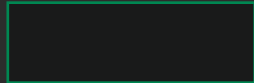


SERVICE & GENERAL INFORMATION



VANBASE





# PACKAGES

Choose from one of our uniquely crafted collections. Additional food and wine options can be added to each package to enhance your dining experience. All wine pairings are chosen by our award-winning sommelier, Shane Taylor.



## THE ORCA

### BOTTOMLESS POPCORN ☺☺

**KETTLE CHIPS** ☺  
french onion dip

**FRESH CRUDITÉ PLATTER** ☺☺  
baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, sweet peppers, sour cream dill dip

**CLASSIC WINGS**  
hot, thai sweet chili, honey garlic, salt & pepper

**VEGETARIAN SPRING ROLLS**  
plum sauce

**PORK GYOZA**  
ponzu sauce

**SEASONAL FRUIT PLATTER** ☺☺☺☺

**HOMESTYLE DESSERT PLATTER** ☺

### ENHANCEMENTS:

**CLASSIC CHEESEBURGER SLIDERS** 95  
add bacon +5

**CRISPY CHICKEN TENDERS** 80  
honey mustard sauce

**ASSORTED SUSHI** 110  
aburi salmon oshi, aburi ebi (shrimp) oshi, aburi tuna oshi, salmon nigiri, hamachi (yellowtail tuna) nigiri, ebi (shrimp) nigiri, tuna nigiri, california roll

### WINE PAIRINGS:

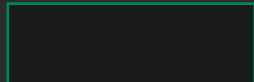
**LOPEZ DE HARO TEMPRANILLO** 52  
2017, Rioja, SP

**AQUILINI RED MOUNTAIN SAUVIGNON BLANC** 69  
2018, Red Mountain, WA

PRE-ORDER ONLY

375 FOR 8 PEOPLE | 650 FOR 14 PEOPLE





## THE STICK N' RINK

**BOTTOMLESS POPCORN** ☺☺

**CORN CHIPS, GUACAMOLE & SALSA** ☺☺☺

**FRESH CRUDITÉ PLATTER** ☺

baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, sweet peppers, sour cream dill dip

**CLASSIC CHEESEBURGER SLIDERS**

add bacon +5

**CRISPY CHICKEN TENDERS**

honey mustard dip

**CHEESE PIZZA**

mozzarella

**FRENCH FRIES** ☺☺

**SEASONAL FRUIT PLATTER** ☺☺☺

**DOUBLE CHOCOLATE BROWNIES** ☺

### ENHANCEMENTS:

**CLASSIC WINGS** 75

hot, thai sweet chili, honey garlic, salt & pepper

**TATER TOT POUTINE** 65

cheese curds, gravy

**DELUXE SUSHI PLATTER** 130

aburi salmon oshi, aburi tuna oshi, aburi ebi (shrimp) oshi, california roll, crimson tide roll

### WINE PAIRINGS:

**TOLLOY PINOT GRIGIO** 56

2017, Trentino-Alto Adige, IT

**ANDELUNA '1300' MALBEC** 75

2017, Mendoza, AR

PRE-ORDER ONLY

435 FOR 8 PEOPLE | 750 FOR 14 PEOPLE

## OVERTIME

**BOTTOMLESS POPCORN** ☺☺

**7-LAYER DIP** ☺☺

sour cream, refried beans, guacamole, salsa, olives, cheddar cheese, jalapeños, tortilla chips

**CLASSIC CAESAR SALAD**

parmesan, lemon focaccia croutons

**SHRIMP TEMPURA**

thai chili sauce

**VEGETARIAN SPRING ROLLS** ☺

plum sauce

**BBQ PLATTER**

roasted chicken, bbq pork ribs, beef brisket, cornbread, pickles, coleslaw

**DELUXE SUSHI PLATTER**

aburi salmon oshi, aburi ebi (shrimp) oshi, aburi tuna oshi, salmon sashimi, tuna sashimi, california roll

**KEY LIME CHEESECAKE TARTS** ☺

### ENHANCEMENTS:

**PREMIUM CHEESE SELECTION** ☺☺ 110

artisan selection of local & international cheese, grapes, dried fruits, wine jelly

**VEGETARIAN SNACK PLATTER** ☺ 80

samosa, spanakopita, breaded cauliflower, arancini, tzatziki, pomodoro, mango chutney

**CHARCUTERIE BOARD** 95

assorted dried and cured meats, grilled vegetables, olives, parmesan

### WINE PAIRINGS:

**CHARLES SMITH KUNG FU GIRL RIESLING** 75

2016, Columbia Valley, WA

**BAROSSA VALLEY ESTATE SHIRAZ** 88

2016, Barossa Valley, AUS

650 FOR 8 PEOPLE | 1125 FOR 14 PEOPLE





## ULTIMATE

### BOTTOMLESS POPCORN

### CANUCKS NUTS & BOLTS

shreddies, pretzel bites, peanuts, mini ritz crackers, goldfish crackers, hickory sticks

### FRESH CRUDITÉ PLATTER

baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, sweet peppers, sour cream dill dip

### PREMIUM CHEESE SELECTION

artisan selection of local & international cheese, grapes, dried fruits, wine jelly

### CRISPY CHICKEN TENDERS

honey mustard dip

### CRUNCHY TIGER PRAWNS

thai chili sauce

### CANUCKS MIXED GRILL



marinated steak, grilled lamb chops, smoked sausage & bacon

### SEASONAL FRUIT PLATTER

*Lindt* CHOCOLATE DIPPED STRAWBERRIES 

### ENHANCEMENTS:

**CHILLED JUMBO SHRIMP COCKTAIL** 95  
classic horseradish cocktail sauce, lemon

**CUCUMBER SALAD ROLL**   35  
artisan lettuce, enoki mushroom, bell peppers, baby carrots, pea sprouts, green goddess dressing

**PREMIUM SUSHI PLATTER** 145  
aburi salmon oshi, aburi ebi <sup>(shrimp)</sup> oshi, aburi tuna oshi, aburi hotate <sup>(scallop)</sup> oshi, premium bincho <sup>(tuna)</sup> nigiri, premium salmon nigiri, california roll, spicy tuna roll

### WINE PAIRINGS:

**PENTAGE PINOT GRIS** 58  
2017, Okanagan Valley, BC

**MISSION HILL ESTATE SERIES CABERNET SAUVIGNON / MERLOT** 66  
2016, Okanagan Valley, BC


### PRE-ORDER ONLY

750 FOR 8 PEOPLE | 1225 FOR 14 PEOPLE

## MILLIONAIRES

### BOTTOMLESS POPCORN

### CORN CHIPS, GUACAMOLE & SALSA

**PREMIUM CHEESE SELECTION**    
artisan selection of local & international cheese, grapes, dried fruits, wine jelly

### CHARCUTERIE BOARD

assorted dried and cured meats, grilled vegetables, olives, parmesan

### BUFFALO MOZZARELLA

heirloom tomatoes, sun-dried tomato pesto, house-made olive tapenade, garlic bread

### PREMIUM SUSHI PLATTER

aburi salmon oshi, aburi ebi (shrimp) oshi, aburi tuna oshi, aburi hotate (scallop) oshi, premium bincho (tuna) nigiri, premium salmon nigiri, california roll, spicy tuna roll

### SURF & TURF

wagyu steaks, lobster tails, grilled asparagus

### BC SABLEFISH

shiitake mushroom, bok choy, dashi broth

### SWEETS PLATTER

sponge almond toffee, caramel pecan chocolate, almond orange florentine, white chocolate cranberry fudge, chocolate hazelnut nougat, baileys truffles

### ENHANCEMENTS:

**KOREAN BBQ BEEF SHORT RIBS** 90  
kimchi, toasted sesame seeds

**CHEF CARVED PRIME RIB CART**  
chef attended, aaa prime rib, soft rolls, horseradish, mayonnaise, dijon mustard  
full roast - 500  
half roast - 250

**SEASONAL FRUIT PLATTER**   70

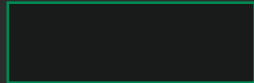
### WINE PAIRINGS:

**RODNEY STRONG 'CHALK HILL' CHARDONNAY** 83  
2016, Alexander Valley, CA

**LE VIEUX PIN 'CUVÉE VIOLETTE' SYRAH** 92  
2017, Okanagan Valley, BC

1300 FOR 8 PEOPLE | 2175 FOR 14 PEOPLE





# À LA CARTE

Choose from an extensive selection of à la carte options to create your own customized dining.

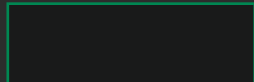


## SNACKS

SERVES 8

<b>BOTTOMLESS POPCORN</b> ☺☺	18
<b>DRY ROASTED PEANUTS</b> ☺☺☺☺	25
<b>CORN CHIPS, GUACAMOLE &amp; SALSA</b> ☺☺☺☺	38
<b>KETTLE CHIPS</b> ☺ french onion dip	25
<b>CANUCKS NUTS &amp; BOLTS</b> ☺ shreddies, pretzel bites, peanuts, mini ritz crackers, goldfish crackers, hickory sticks	25
<b>7-LAYER DIP</b> ☺☺ sour cream, refried beans, guacamole, salsa, olives, cheddar cheese, jalapeños, tortilla chips	45
<b>SNACK PACKAGE</b> ☺ popcorn, kettle chips & dip, dry roasted peanuts	55





## APPETIZERS

SERVES 8

<b>CRISPY CHICKEN TENDERS</b>	80
honey mustard dip	
<b>GLAZED BABY BACK RIBS</b>	95
house bbq sauce	
<b>CRUNCHY TIGER PRAWNS</b>	90
thai chili sauce	
<b>SALT &amp; PEPPER DRY RIBLETS</b>	70
<b>CLASSIC WINGS</b>	75
hot, thai sweet chili, honey garlic, salt & pepper	
<b>PORK GYOZA</b>	60
ponzu sauce	
<b>KOREAN BBQ BEEF SHORT RIBS</b>	90
kimchi, toasted sesame seeds	
<b>VEGETARIAN SNACK PLATTER</b> 🍃	80
samosa, spanakopita, breaded cauliflower, arancini, tzatziki, pomodoro, mango chutney	
<b>PEROGY NACHOS</b> 🍃	80
cheese, diced tomato, red onion, chives, jalapeños, black olives, sour cream & salsa	
<b>VEGETARIAN SPRING ROLLS</b> 🍃	60
plum sauce	
<b>TATER TOT POUTINE</b>	65
cheese curds, gravy	
<b>GRILLED FARMER'S SAUSAGE</b> 🍃	70
triple crunch mustard, dijon mustard, shishito peppers	
<b>SHRIMP TEMPURA</b>	90
thai chili sauce	

## SUSHI & SASHIMI PLATTERS

🍣 36 PCS

*We specialize in Aburi (flame seared) & Oshi (pressed box) sushi made in-house by our team of traditionally trained Japanese chefs.*

*served with pickled ginger, wasabi, soy dipping sauce*

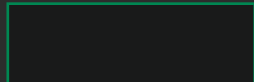
<b>GARDEN</b> 🍃🍃	95
vegetable roll, kappa roll, shiitake nigiri, bell pepper nigiri, seasonal vegetable nigiri	
<b>ASSORTED</b>	110
aburi salmon oshi, aburi ebi (shrimp) oshi, aburi tuna oshi, salmon nigiri, hamachi (yellowtail tuna) nigiri, ebi nigiri, tuna nigiri, california roll	
<b>DELUXE</b>	130
aburi salmon oshi, aburi ebi (shrimp) oshi, aburi tuna oshi, california roll, crimson tide roll	
<b>PREMIUM</b>	145
aburi salmon oshi, aburi ebi (shrimp) oshi, aburi tuna oshi, aburi hotate (scallop) oshi, premium bincho (tuna) nigiri, premium salmon nigiri, california roll, spicy tuna roll	
<b>SASHIMI</b> 🍃	130
sockeye salmon, bincho tuna, bonito maguro (red tuna), chef's choice market fresh	

## COLD PLATTERS

SERVES 8

<b>FRESH CRUDITÉ</b> 🍃🍃	65
baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, sweet peppers, sour cream dill dip	
<b>CHARCUTERIE</b>	95
assorted dried and cured meats, grilled vegetables, olives, parmesan	
<b>PREMIUM CHEESE SELECTION</b> 🍃🍃	110
artisan selection of local & international cheese, grapes, dried fruits, wine jelly	
<b>CHILLED JUMBO SHRIMP COCKTAIL</b> 🍃🍃	95
classic horseradish cocktail sauce, lemon	
<b>MEDITERRANEAN</b> 🍃🍃	65
hummus, baba ganoush, tomato salsa, bell pepper dip, toasted pita	
<b>SEASONAL FRUIT</b> 🍃🍃🍃	70
<b>BUFFALO MOZZARELLA</b> 🍃	85
heirloom tomatoes, sun-dried tomato pesto, house-made olive tapenade, garlic bread	
<b>WEST COAST CHARCUTERIE</b>	85
salmon lox, maple candied salmon, bagel chips, capers, whipped cream cheese	
<b>BRUSCHETTA BAR</b> 🍃	70
tomato mix, marinated feta, house-made olive tapenade	





## SALADS

SERVES 8

- CLASSIC CAESAR** 33  
parmesan, lemon, focaccia croutons
- CUCUMBER SALAD ROLL** ☺☺ 35  
artisan lettuce, enoki mushroom, bell peppers, baby carrots, pea sprouts, green goddess dressing

## VEGETABLES & STARCHES

SERVES 8

- GRILLED VEGETABLES** ☺☺☺ 100  
seasonal selection
- GRILLED ASPARAGUS** ☺☺☺ 100
- PARMESAN TRUFFLE ROASTED POTATOES** ☺ 50

## SLIDERS

SERVES 8

- CLASSIC CHEESEBURGER** 95  
add bacon +5
- BARTLEY HOT DOG** 95  
bacon-wrapped mini dogs, onions, cheese
- CHICKEN** 90  
havarti cheese, mayo, relish, bread & butter pickles

## STATIONS

SERVES 8

- TACO BAR** 190  
tortillas, carnitas, carne asada, pico de gallo, sour cream, guacamole, grilled pineapple, cilantro, pickled onions

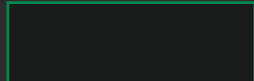
## ENTRÉES

PRICE PER PERSON | 8 ORDERS MINIMUM

- BEEF TENDERLOIN** 42  
grilled vegetables, truffle roasted potatoes
- CANUCKS MIXED GRILL** 42  
marinated steak, grilled lamb chops, smoked sausage & bacon
- SURF & TURF** 75  
wagyu steaks, lobster tails, grilled asparagus
- BBQ PLATTER** 38  
roasted chicken, bbq pork ribs, beef brisket, cornbread, pickles, coleslaw
- BC SABLEFISH** ☺☺ 38  
shiitake mushrooms, bok choy, dashi broth
- RICOTTA RAVIOLI** ☺ 28  
pomodoro sauce







## PIZZA

14" – 8 SLICES

<b>CHEESE</b> ©	34
mozzarella	
<b>VEGGIE</b> ©	34
mushroom, bell pepper, red onion, ripe tomato, mozzarella	
<b>PEPPERONI</b>	34
double pepperoni, mozzarella	
<b>HAWAIIAN</b>	34
ham, pineapple, mozzarella	
<b>PESTO CHICKEN</b>	34
spinach, sun-dried tomato, asiago	
<b>MEDITERRANEAN</b>	34
roasted pepper, artichoke, asparagus, green olive, mozzarella	
<b>MEAT LOVER'S</b>	34
pepperoni, genoa salami, bacon, ham, spicy italian sausage, mozzarella	

\* pizza can be made gluten-free upon request

## MINI FANS

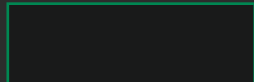
<b>#HOTDOGHORVAT</b> – SERVES 6	30
classic condiments	
<b>PACKAGE #1</b> – SERVES 4	50
chicken strips, cheeseburger sliders, tater tots, drumstick minis	
<b>PACKAGE #2</b> – SERVES 4	50
1 cheese pizza (14"), hot dogs, tater tots, house-made chocolate chip cookies	
<b>DRUMSTICK MINIS</b> – SERVES 6	24
<b>FRIES</b> – SERVES 8	25

## DESSERT

SERVES 8

<b>COOKIE TRIO</b> ©	50
<b>DOUBLE CHOCOLATE BROWNIES</b> ©	50
<b>MINI CUPCAKE TRIO</b> ©	50
<b>KEY LIME CHEESECAKE TARTS</b> ©	50
<i>Lindt</i> CHOCOLATE DIPPED STRAWBERRIES ©	50
<b>TIRAMISU BITES</b> ©	50
<b>HOMESTYLE DESSERT PLATTER</b> ©	50
sampling of hand-crafted baked goods	
<b>SWEETS PLATTER</b> ©	70
sponge almond toffee, caramel pecan chocolate, almond orange florentine, white chocolate cranberry fudge, chocolate hazelnut nougat, baileys truffles	
<b>SELECTION OF HÅAGEN-DAZS BARS</b> ©©	6.5 ea
<b>HOUSE-MADE CAKES</b> ©	150
choice of vanilla, chocolate, or carrot cake - 10" round customized for your occasion. minimum 48-hours notice required.	





# EXPERIENCE CARTS

Our experience carts are designed to enhance your evening through unique and interactive service options suited to your group's likes, needs and occasion.

## APERITIF

**CRAFT COCKTAIL**  
handcrafted in your suite

11+ / beverage



## ENTRÉES

**MONTREAL SMOKED MEAT** 250  
chef attended, mustard, pickles, sauerkraut, rye bread

**SUSHI** 250  
chef attended, omakase nigiri

**CHEESE WHEEL RISOTTO** 300  
chef attended, risotto ai funghi, truffles

**CHEF CARVED PRIME RIB** 500  
chef attended, aaa prime rib, soft sandwich rolls, horseradish, mayonnaise, dijon mustard  
full roast - 500 | half roast - 250

## APRÈS

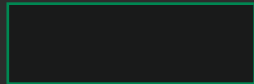
**PORT & CHEESE** 15 / cheese selection | 107 / bottle  
premium selection of local & international artisan cheese with dried fruits, assorted crackers, & chutney paired with a vintage port wine decanted in your suite

**ICE CREAM SUNDAE** 10 / guest  
house-made vanilla bean ice cream with a selection of toppings including m&ms, hot fudge, caramel sauce, in-house baked brownie pieces, cookie chunks, berry compote, and nuts

**CREME BRÛLÉE** 10 / guest  
a french classic torched to order for your guests

*Note: Experience carts must be ordered directly with our Suites Administrator, Alison Mercer, (604.899.7863) 72 hours in advance of your event. All carts have a 10-person minimum order. A limited number of carts are available per event.*





## WINE

### SPARKLING

Zonin Prosecco Brut NV, <i>Veneto, IT</i>	59
Parés Baltà Brut Cava NV, <i>Penedès, SP</i>	66
Steller's Jay 'Songbird' Brut 2015, <i>Okanagan Valley, BC</i>	79
Taittinger 'Cuvée Prestige' Brut NV, <i>Champagne, FR</i>	159
Veuve Clicquot Brut NV, <i>Champagne, FR</i>	199
Möet & Chandon Dom Pérignon Brut 2006, <i>Champagne, FR</i>	569

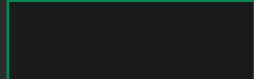
### WHITE

Santa Rita '120' Sauvignon Blanc 2018, <i>Casablanca Valley, CH</i>	39
Ruffino Orvieto Classico (Grechetto/ Trebbiano) 2017, <i>Umbria, IT</i>	53
Tolloy Pinot Grigio 2017, <i>Alto Adige, IT</i>	56
Pentage Pinot Gris 2017, <i>Okanagan Valley, BC</i>	58
Mission Hill 'Estate Series' Chardonnay 2017, <i>Okanagan Valley, BC</i>	59
Quails' Gate Chenin Blanc 2018, <i>Okanagan Valley, BC</i>	67
Kim Crawford Sauvignon Blanc 2018, <i>Marlborough, NZ</i>	68
Tinhorn Creek Gewürztraminer 2017, <i>Okanagan Valley, BC (off-dry)</i>	68
Aquilini Red Mountain Sauvignon Blanc 2018, <i>Red Mountain, WA</i>	69
Charles Smith 'Kung Fu Girl' Riesling 2016, <i>Columbia Valley, WA (off-dry)</i>	75
La Frenz 'Wits End Vineyard' Sauvignon Blanc 2018, <i>Okanagan Valley, BC</i>	75
J.Lohr 'Riverstone' Chardonnay 2017, <i>Paso Robles, CA</i>	76
Alois Lageder 'Dolomiti' Pinot Grigio 2017, <i>Alto Adige, IT</i>	82
Rodney Strong 'Chalk Hill' Chardonnay 2016, <i>Sonoma Valley, CA</i>	83
Caymus 'Conundrum' (Chardonnay/Muscat) 2015, <i>Central Coast, CA (off-dry)</i>	85
Pieropan Soave Classico (Garganega) 2017, <i>Veneto, IT</i>	86
Le Vieux Pin 'Ava' (Viognier/Roussanne/Marsanne) 2018, <i>Oliver, BC</i>	90
La Crema Chardonnay 2016, <i>Sonoma Coast, CA</i>	99
Pascal Jolivet Sancerre (Sauvignon Blanc) 2017, <i>Loire Valley, FR</i>	119
Walt 'Cellar Selection' Chardonnay 2016, <i>Sonoma Coast, CA</i>	129
Jean Collet 1er Cru 'Vaillons' Chablis 2017, <i>Burgundy, FR</i>	139
Rombauer Chardonnay 2017, <i>Carneros, CA</i>	182
Quintodecimo 'Exultet' Fiano Di Avellino 2017, <i>Campania, IT</i>	189
Quintarelli 'Bianco Secco' (Garganega/Trebbiano) 2017, <i>Veneto, IT</i>	199

### RED

Diabolica (Merlot/Petit Verdot/Syrah) 2017, <i>Okanagan Valley, BC</i>	58
Lopez de Haro Tempranillo 2017, <i>Rioja, SP</i>	59
Wolf Blass 'Yellow Label' Cabernet Sauvignon 2016, <i>South Australia, AUS</i>	63
Castello di Gabbiano Chianti Classico Riserva (Sangiovese/Merlot) 2013, <i>Tuscany, IT</i>	65
Mission Hill 'Estate' Series (Cabernet Sauvignon/Merlot) 2016, <i>Okanagan Valley, BC</i>	66
Mission Hill 'Reserve' Merlot 2015, <i>Okanagan Valley, BC</i>	72
Andeluna '1300' Malbec 2017, <i>Mendoza, AR</i>	75
J.Lohr 'Seven Oaks' Cabernet Sauvignon 2016, <i>Paso Robles, CA</i>	78
Cannonball Cabernet Sauvignon 2016, <i>Napa Valley, CA</i>	80
50th Parallel Pinot Noir 2016, <i>Lake County, BC</i>	81
La Crema Pinot Noir 2016, <i>Monterey, CA</i>	82
Altesino 'Rosso' (Sangiovese) 2016, <i>Tuscany, IT</i>	85
Rodney Strong Cabernet Sauvignon 2016, <i>Sonoma County, CA</i>	86
Barossa Valley 'Estate' Shiraz 2016, <i>Barossa Valley, AU</i>	88
LaStella 'Fortissimo' (Merlot/Cabernet Sauvignon/Sangiovese) 2016, <i>Okanagan Valley, BC</i>	91
Le Vieux Pin 'Cuvée Violette' Syrah 2017, <i>Okanagan Valley, BC</i>	92
Avalon Cabernet Sauvignon 2016, <i>Napa County, CA</i>	99
St. Francis Cabernet Sauvignon 2014, <i>Sonoma County, CA</i>	99
Wolf Blass 'Grey Label' Shiraz 2013, <i>McLaren Vale, AU</i>	109
Carpineto Vino Nobile di Montepulciano Riserva 2013, <i>Tuscany, IT</i>	115
Sette Ponti 'Crognolo' (Sangiovese, Merlot/Cabernet Sauvignon) 2015, <i>Tuscany, IT</i>	119
Vietti 'Perbacco' Nebbiolo 2016, <i>Piedmont, IT</i>	129
Aquilini Red Mountain Cabernet Sauvignon 2016, <i>Red Mountain, WA</i>	139
L'Ecole No 41 Cabernet Sauvignon 2015, <i>Columbia Valley, WA</i>	143
Osoyoos Larose 'Le Grand Vin' (Merlot/Cabernet Sauvignon) 2015, <i>Okanagan Valley, BC</i>	145
Trinoro 'Le Cupole' (Merlot/Cabernet Franc) 2016, <i>Tuscany, IT</i>	150
Laughing Stock 'Portfolio' (Merlot/Cabernet Sauvignon) 2016, <i>Okanagan Valley, BC</i>	151
Stuhlmuller Estate Cabernet Sauvignon 2015, <i>Alexander Valley, CA</i>	153
Freemark Abbey Cabernet Sauvignon 2014, <i>Napa Valley, CA</i>	159
Frog's Leap 'Rutherford' Merlot 2015, <i>Napa Valley, CA</i>	161





## WINE

### RED CONTINUED

Tedeschi Amarone 2013, <i>Veneto, IT</i>	163
Stags' Leap Cabernet Sauvignon 2015, <i>Napa Valley, CA</i>	166
The Prisoner (Zinfandel/Cabernet Sauvignon/Syrah) 2017, <i>Napa Valley, CA</i>	171
Robert Mondavi 'Oakville' Cabernet Sauvignon 2014, <i>Napa Valley, CA</i>	179
Hall 'Cellar Selection' Cabernet Sauvignon 2015, <i>Napa Valley, CA</i>	189
Gaja Ca'Marcanda 'Promis' (Merlot/Syrah/Sangiovese) 2016, <i>Bolgheri, IT</i>	199
Château La Nerthe Châteauneuf-du-Pape 2015, <i>Rhône Valley, FR</i>	209
Bocelli 'Alcide' (Sangiovese/Cabernet Sauvignon) 2014, <i>Tuscany, IT</i>	215
Felsina 'Rancia' Chianti Classico Riserva 2012, <i>Tuscany, IT</i>	219
Cliff Lede 'Stags Leap District' Cabernet Sauvignon 2015, <i>Napa Valley, CA</i>	251
Antinori Tignanello 2014, <i>Tuscany, IT</i>	259
Bruno Rocca 'Curra' Barbaresco 2015, <i>Piedmont, IT</i>	269
Mission Hill 'Oculus' (Merlot/Cabernet Sauvignon) 2011, <i>Okanagan Valley, BC</i>	289
Shafer 'One Point Five' Cabernet Sauvignon 2015, <i>Napa Valley, CA</i>	299
Peter Michael 'L'Esprit des Pavots' (Cabernet Sauvignon/Merlot) 2013, <i>Knights Valley, CA</i>	329

## CAESAR BAR (SERVES 12)

Mott's Clamato Original, Smirnoff Vodka (750ml), house blend caesar rim, pickled beans, worcestershire, tabasco, horseradish, fresh lime wedges, salt & pepper	150
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## APEROL SPRITZ BAR (SERVES 12)

The fashionable Italian effervescent cocktail with a signature bright orange hue Aperol, Prosecco and Soda Water	225
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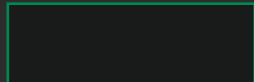
## BEER (6-PACK)

<b>DOMESTIC BEER</b>	48	<b>IMPORT BEER</b>	54
Budweiser		Stella Artois	
Bud Light		Corona	
<b>PREMIUM BEER</b>	51	Michelob Ultra	
Alexander Keith's IPA		<b>CRAFT BEER</b>	57
Okanagan Spring 1516		Goose Island IPA	
Okanagan Spring Pale Ale		Red Truck Ale	
<b>SPECIALTY</b>		Stanley Park Noble Pilsner	
Budweiser Prohibition Brew (non-alcoholic)	36	Hoegaarden Wheat	
Glutenberg Blonde ©	58		

## CIDER & COOLERS (6-PACK)

<b>CIDERS</b>	48	<b>COOLERS</b>	51
Okanagan Premium Apple Cider		Mike's Hard Lemonade	
Okanagan Premium Orchard Peach		Mike's Hard Sparkling Lemon Water (zero sugar)	
Brickworks Ciderhouse Batch: 1904 ©		Mike's Hard Sparkling Lime Water (zero sugar)	
		Tail Spin Gin Sonic	
		American Vintage Original Barely Sweet	
		Hard Iced Tea	





## SPIRITS (750ML)

### VODKA

Smirnoff	105
Stolichnaya	105
Luksusowa ©	105
Ketel One	125
Titos	130
Stolichnaya Gold	140
Belvedere	155
Grey Goose	160
Stolichnaya Elit	195

### GIN

Tanqueray	105
Bombay Sapphire	115
Botanist	155
Hendrick's	175
Victoria Empress 1908	175

### RUM

Captain Morgan White	95
Captain Morgan Dark	95
Captain Morgan Spiced	95
Kraken	120
Mount Gay Eclipse	120
Appleton Estate 12 Year Old	145
Ron Zacapa 23 Year Old	250

### TEQUILA

Cazadores Añejo	150
Casamigos Blanco	230
Patron Silver	250
Don Julio Blanco	250
Don Julio Reposado	330
Don Julio 1942 Añejo	395

### CANADIAN WHISKY

Crown Royal	105
Crown Royal Reserve	155
Forty Creek Double Barrel	180

### AMERICAN WHISKEY

Jack Daniel's Old No.7	120
Bulleit Bourbon	135
Maker's Mark	145
Woodford Reserve	155

### IRISH WHISKEY

Jameson	120
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### BLENDED SCOTCH

Johnnie Walker Red Label	105
Chivas Regal	160
Johnnie Walker 12 Black Label	180

### SINGLE MALT SCOTCH

Glenkinchie 12	220
Glenlivet 12	220
Dalwhinnie 15	250
Macallan 12	260
Oban 14	300
Glenlivet 18	395
Macallan 18	1100

### COGNAC

Remy Martin VSOP	180
Hennessey VS	215
Hennessey XO	650
Remy Martin Louis XIII	8000

## BREAKAWAY THIRST QUENCHERS

### WATER

Canucks Bottled Water – 6-Pack	27
Bubly (Strawberry, Cherry, Lime) 6-Pack	24
O.N.E. Coconut Water – 4-Pack	21
Montellier (1 L)	9

### ASSORTED JUICES (4-PACK)

Mott's Clamato Juice	21
Heinz Tomato Juice	
Dole Ruby Red Grapefruit Juice	
Tropicana Orange Juice	

### SPORT & ENERGY DRINKS (4-PACK)

Gatorade Zero Lemon Lime	28
Rockstar Energy Drink	

### SOFT DRINKS (6-PACK)

Pepsi, Diet Pepsi	24
7-Up, Diet 7-Up	
Schweppes Ginger Ale	
Schweppes Tonic Water	
Schweppes Club Soda	

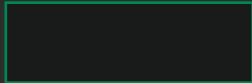
### HOT BEVERAGES (SERVES 6)

Freshly Brewed Coffee, Decaffeinated Coffee, Tea	18
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### ESPRESSO & CAPPUCCINO

6





# EVENT DAY MENU

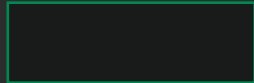
Missed the pre-order deadline? The following chef selections are still available to order for your suite. We kindly request that orders be placed by 10 am on the day of your event.

## SNACKS

SERVES 8

<b>BOTTOMLESS POPCORN</b> ☉☉	18
<b>DRY ROASTED PEANUTS</b> ☉☉☉	25
<b>CORN CHIPS, GUACAMOLE &amp; SALSA</b> ☉☉☉	38
<b>KETTLE CHIPS</b> ☉ french onion dip	25
<b>SNACK PACKAGE</b> ☉ popcorn, kettle chips & dip, dry roasted peanuts	55





## APPETIZERS

SERVES 8

<b>CRISPY CHICKEN TENDERS</b> honey mustard dip	80
<b>GLAZED BABY BACK RIBS</b> house bbq sauce	95
<b>CRUNCHY TIGER PRAWNS</b> thai chili sauce	90
<b>SALT &amp; PEPPER DRY RIBLETS</b>	70
<b>CLASSIC WINGS</b> hot, thai sweet chili, honey garlic, salt & pepper	75
<b>PORK GYOZA</b> ponzu sauce	60
<b>VEGETARIAN SPRING ROLLS</b> 🌱 plum sauce	60
<b>SHRIMP TEMPURA</b> thai chili sauce	90



## SLIDERS

SERVES 8

<b>CLASSIC CHEESEBURGER</b> add bacon +5	95
<b>BARTLEY HOT DOG</b> bacon-wrapped mini dogs, onions, cheese	95

## SUSHI & SASHIMI PLATTERS 🍣 36 PCS

*We specialize in Aburi (flame seared) & Oshi (pressed box) sushi made in-house by our team of traditionally trained Japanese chefs.*

*served with pickled ginger, wasabi, soy dipping sauce*

<b>ASSORTED</b> aburi salmon oshi, aburi ebi (shrimp) oshi, aburi tuna oshi, salmon nigiri, hamachi (yellowtail tuna) nigiri, ebi nigiri, tuna nigiri, california roll	110
<b>DELUXE</b> aburi salmon oshi, aburi ebi (shrimp) oshi, aburi tuna oshi, california roll, crimson tide roll	130
<b>PREMIUM</b> aburi salmon oshi, aburi ebi (shrimp) oshi, aburi tuna oshi, aburi hotate (scallop) oshi, premium bincho (tuna) nigiri, premium salmon nigiri, california roll, spicy tuna roll	145

## COLD PLATTERS

SERVES 8

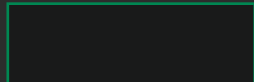
<b>FRESH CRUDITÉ</b> 🌱🌱 baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, sweet peppers, sour cream dill dip	65
<b>PREMIUM CHEESE SELECTION</b> 🌱🌱 artisan selection of local & international cheese, grapes, dried fruits, wine jelly	110
<b>SEASONAL FRUIT</b> 🌱🌱🌱	70
<b>CHILLED JUMBO SHRIMP COCKTAIL</b> 🌱🌱 classic horseradish cocktail sauce, lemon	95

## SALADS

SERVES 8

<b>CLASSIC CAESAR</b> parmesan, lemon, focaccia croutons	33
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## PIZZA

14" – 8 SLICES

<b>CHEESE</b> ©	34
mozzarella	
<b>VEGGIE</b> ©	34
mushroom, bell pepper, red onion, ripe tomato, mozzarella	
<b>PEPPERONI</b>	34
double pepperoni, mozzarella	
<b>HAWAIIAN</b>	34
ham, pineapple, mozzarella	
<b>PESTO CHICKEN</b>	34
spinach, sun-dried tomato, asiago	
<b>MEDITERRANEAN</b>	34
roasted pepper, artichoke, asparagus & green olive, mozzarella	
<b>MEAT LOVER'S</b>	34
pepperoni, genoa salami, bacon, ham, spicy italian sausage, mozzarella	

## MINI FANS

<b>#HOTDOGHORVAT</b> – SERVES 6	30
classic condiments	
<b>PACKAGE #1</b> – SERVES 4	50
chicken strips, cheeseburger sliders, tater tots, drumstick minis	
<b>PACKAGE #2</b> – SERVES 4	50
1 cheese pizza (14"), hot dogs, tater tots, chocolate chip cookies	
<b>DRUMSTICK MINIS</b> – SERVES 6	24
<b>FRIES</b> – SERVES 8	25

## ENTRÉES

MINIMUM ORDER – 8

<b>BEEF TENDERLOIN</b>	42
grilled vegetables, truffle roasted potatoes	
<b>CANUCKS MIXED GRILL</b>	42
marinated steak, grilled lamb chops, smoked sausage & bacon	
<b>BC SABLEFISH</b> ©	38
shiitake mushrooms, bok choy, dashi broth	
<b>RICOTTA RAVIOLI</b> ©	28
pomodoro sauce	

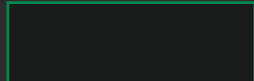
## DESSERT

SERVES 8

<b>COOKIE TRIO</b> ©	50
<b>KEY LIME CHEESECAKE TARTS</b> ©	50
<i>Lindt</i> <b>CHOCOLATE DIPPED STRAWBERRIES</b> ©	50
<b>DOUBLE CHOCOLATE BROWNIES</b> ©	50
<b>HOMESTYLE DESSERT PLATTER</b> ©	50
sampling of hand-crafted baked goods	
<b>SELECTION OF HÅGEN-DAZS BARS</b> ©©	6.5 ea







## DIETARY REQUIREMENTS

### VEGETARIAN

- 7-Layer Dip
- Bruschetta Bar
- Buffalo Mozzarella
- Canucks Nuts & Bolts
- Cheese Pizza
- Corn Chips, Guacamole, & Salsa
- Cucumber Salad Roll
- Cupcake Trio
- Double Chocolate Brownies
- Dry Roasted Peanuts
- Fresh Crudité Platter
- Garden Sushi
- Grilled Vegetables
- Häagen-Dazs Bars
- Homestyle Dessert Platter
- House Made Cakes
- Lindt Chocolate Dipped Strawberries
- Kettle Chips
- Key Lime Cheesecake Tarts
- Mediterranean Platter
- Perogy Nachos
- Popcorn
- Premium Cheese Selection
- Ricotta Ravioli
- Risotto Cart
- Grilled Asparagus
- Parmesan Truffle Roasted Potatoes
- Seasonal Fruit Platter
- Snack Package
- Sweets Platter
- Tiramisu Bites
- Trio of Cookies
- Vegetarian Snack Platter
- Vegetarian Spring Rolls
- Veggie Pizza

### GLUTEN-FREE

- #HotDogHorvat \*
- 7-Layer Dip
- Assorted Sushi \*\*\*
- Beef Tenderloin \*\*
- Bruschetta Bar \*
- Buffalo Mozzarella \*
- Canucks Mixed Grill \*\*
- Chilled Jumbo Shrimp Cocktail
- Corn Chips, Guacamole, & Salsa
- Cucumber Salad Roll
- Dry Roasted Peanuts
- Fresh Crudité Platter
- Garden Sushi \*\*\*
- Gluten-Free Pizza
- Grilled Asparagus
- Grilled Farmer's Sausage
- Grilled Vegetables
- Häagen-Dazs Bars
- Mediterranean Platter \*
- Montreal Smoked Meat Cart \*
- Popcorn
- Premium Cheese Selection \*
- Premium Sushi \*\*\*
- Prime Rib Cart \*\*
- Risotto Cart
- Roasted Asparagus
- Sashimi Sushi
- Seasonal Fruit Platter
- Surf & Turf \*\*
- Sushi Cart \*\*\*
- Taco Bar \*
- West Coast Charcuterie \*

- \* with GF substitute
- \*\* with no demi-glace
- \*\*\* upon request

### VEGAN

- Corn Chips, Guacamole, & Salsa
- Dry Roasted Peanuts
- Fresh Crudité Platter \*no dip
- Garden Sushi
- Grilled Asparagus
- Kettle Chips \*substitute dip
- Roasted Asparagus
- Seasonal Fruit Platter

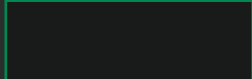
### DAIRY FREE

- #HotDogHorvat
- Assorted Sushi
- Beef Tenderloin
- BC Sablefish
- Chilled Jumbo Shrimp Cocktail
- Classic Wings
- Corn Chips, Guacamole, & Salsa
- Crispy Chicken Tenders
- Deluxe Sushi
- French Fries
- Fresh Crudité Platter \*no dip
- Dry Roasted Peanuts
- Garden Sushi
- Glazed Baby Back Ribs
- Grilled Farmer's Sausage
- Grilled Vegetables
- Gyoza
- Hot Dogs
- Prime Rib Cart
- Korean BBQ Beef Short Ribs
- Montreal Smoked Meat Cart
- Roasted Asparagus
- Salt & Pepper Dry Riblets
- Sashimi Sushi
- Seasonal Fruit Platter
- Shrimp Tempura
- Sushi Cart
- Vegetarian Spring Rolls

### FOOD SAFETY & ALLERGY AWARENESS

Consuming raw meat, seafood, or shellfish may lead to foodborne illness. Cold and hot food 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 indicate this when placing your order. This will allow us to take the utmost precaution in serving you and your guests. It is not permissible for guests to bring outside food to the suite.





**VAN BASE**

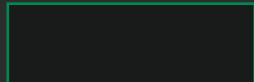
20% off purchases of Vancouver Canucks merchandise.  
Order online now for in-suite delivery.

**DISCOUNT CODE: SUITE20**



Vanbase fuses Canucks team pride (old and new), fashion, and the West Coast lifestyle all in one place. Vanbase is the exclusive online retailer with front of the line access to highly anticipated brand collaborations, game worn equipment, auctions, and one of a kind memorabilia. When your favourite band is coming to town, be sure to check back with us as Vanbase is the first area in North America to offer pre-order on all concert merchandise for pick-up at the show, or shipping to the comfort of your own home. So what are you waiting for? Are you ready to join #Vanbase?





## SERVICE INFORMATION

### BEVERAGE ORDERING (TWO OPTIONS)

1. Pre-select a set amount 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 Rogers Arena, no beverages may be brought into or removed from the Arena.

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, Rogers Arena reserves the right to validate proper identification and refuse service to persons who appear to be intoxicated or prevent patrons from leaving the building with alcoholic beverages.

*If you require your liquor cabinet or fridges locked/unlocked for a specific event, please indicate this on your online order.*

### PLACING YOUR ORDER

#### Online Ordering

Are you a registered user? If so, click sign in and follow the instructions on the website. If not, please contact Alison Mercer, Catering/Suites Sales Administrator, for your one-time registration, at 604.899.7863 or [alison.mercer@canucks.com](mailto:alison.mercer@canucks.com).

#### Advance Ordering

- Offers the most extensive menu selection
- Must be received by noon one business day prior to the event
- Your order must be placed by noon on the Friday before events held on Saturday, Sunday, and Monday

#### Event Day Menu

- Limited menu selection
- A special menu is used after the pre-order deadline has passed
- Orders for same day events must be received by 10:00am on event day

If the order is not placed by 10:00am 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.

**SIGN IN**

## GENERAL INFORMATION

### BILLING

#### Payment Methods

- We accept all major credit cards
- Secure payment by credit card through our online system

In order to present your bill prior to the end of an event, your Suite Attendant will ask for your final beverage order 10 minutes into the third period during hockey games and 30 minutes prior to the anticipated end of all other events. If you or your suite guests wish to continue service up to the end of an event or past the end of an event, please let your Suite Attendant know and we will be more than happy to accommodate you. However, please be aware that all suites are to be vacated 1 hour after the end or midnight of an event in accordance with Rogers Arena policy.

#### Dedicated Suite Attendant or Bartender

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

#### 18% Service Charges:

A 4.5% administration fee and a 13.5% gratuity are automatically added to your bill.

### SPECIAL REQUESTS

Our Executive Suites Administrator will assist you with any special catering related requests.

Email: [alison.mercer@canucks.com](mailto:alison.mercer@canucks.com)

Telephone: 604.899.7863

### CANCELLATIONS

Should you find it necessary to cancel your suite order, please email [alison.mercer@canucks.com](mailto:alison.mercer@canucks.com) or call at 604.899.7863.

*A minimum of 48 hours notice is required in advance of the event to ensure that no charges will be incurred.*

