

2023-24

EXECUTIVE
SUITES
MENU







CRISPY CONFIT DUCK WINGS
FOOD PHOTOGRAPHY - SOFIA KATHERINE PHOTOGRAPHY

WELCOME

On behalf of the Calgary Sports and Entertainment Corporation, we would like to welcome you back to another season at the Scotiabank Saddledome. We are excited to host you and your guests in our executive suites for Flames, Hitmen, Wranglers, Roughnecks games and spectacular concerts.

Our passionate and visionary culinary team has created a diverse and innovative menu to compliment your experience as you attend and host our events. New items to tempt you include our Mini Lobster Po Boys, Crispy Confit Duck Wings, Short Rib Ragout Gnocchi and Seafood Paella. Indulge in one of our five new chef-curated packages; the perfect balance to impress your guests.

Our strong beer selection includes domestic offerings from Original 16 and local craft options from Banded Peak. The wine list has been meticulously tailored to offer the finest selections that will compliment your experience.

As a valued suite holder, you and your guests will receive the very best service from the moment you place your order until the time you leave the event. Please visit our general information section in the back of the menu to assist in guiding your suite dining journey.

Our mission is to enhance your executive suite experience by sharing our ingredients for successful events, true culinary passion and heartfelt hospitality with you. We will make every effort to exceed your expectations and we can't wait to welcome you back as our guest in our home.

We look forward to providing you with an enjoyable and memorable experience!



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TWO BUSINESS DAYS ADVANCE NOTICE



PACKAGES

Select from a variety of unique packages

Warmup **2** 450 / SERVES 8

MOROCCAN CHEX SNACK MIX
Mini salted pretzels, corn nuts, puffed lattice chips, sweet and spicy seasoning

MEZZE PLATTER *GF OPTION*
Mint pea spread and chipotle feta, muhammara, lemon garlic hummus, pita chips

PANZANELLA SALAD
Heirloom tomatoes, grilled peaches, cucumber, croutons, confit garlic, lemon basil vinaigrette

GOURMET HOT DOG BAR
Eight classic all beef hot dogs with onions, bacon, cheese, crispy onions, red pepper relish

VEGETARIAN SPRING ROLLS
Carrots, cabbage, bean sprouts, plum sauce

FLAMES CLASSIC WINGS *GF OPTION*
Choice of breaded or non-breaded chicken wings, Frank’s RedHot sauce, honey garlic or sea salt and pepper, ranch dip

FRESH BAKED COOKIES
Chocolate chip, double chocolate chip, salted caramel chocolate, carnival cookie dough

Slapshot 2500 / SERVES 8

FRESHLY POPPED BUTTERY POPCORN
Bottomless

OUR FAMOUS SEVEN LAYER DIP
Spicy beans, guacamole, cheddar cheese, diced roma tomatoes, sour cream, black olives, scallions, corn tortilla chips

GARDEN FRESH VEGETABLES
Vegan ranch dip

OKTOBERFEST PLATTER
Mini soft pretzels, bratwurst, Mennonite sausage, bourbon fondue, beer mustard

FLAMES CLASSIC WINGS *GF OPTION*
Choice of breaded or non-breaded chicken wings, Frank's RedHot sauce, honey garlic or sea salt and pepper, ranch dip

CUBAN PORK DRUMETTES
Citrus jalapeño sauce, orange chipotle aioli

MINI BEIGNETS
Red berry filling

Bar Down 2550 / SERVES 8

JALAPEÑO CHEDDAR POPCORN
Lightly spiced cheddar seasoning, smoked salt

ASIAN PRAWN SALAD ROLLS
Fresh basil leaves, julienne jicama, diced mango, rice noodles, sweet chili hoisin sauce

TAPAS BOARD *GF OPTION*
Chorizo, prosciutto, salami, tomato butter bean dip, romesco, marinated olives, spiced corn nuts, crostinis

CANADIAN CHEESE BOARD *GF OPTION*
Premium collection of Canadian cheeses, assorted crackers

CRISPY CONFIT DUCK WINGS
Korean barbecue glaze, sriracha aioli

SANTA FE FAJITA BAR *GF OPTION*
Sautéed peppers and onions, flour tortillas, lettuce, tomatoes, cheddar cheese, sour cream, salsa

CHOICE OF:
Carne Asada Flank Steak
Chili Lime Chicken
Roasted Corn and Beans

MARKET FRESH FRUIT PLATTER

PRETZEL BROWNIES
Fudge brownies, salted pretzels, salted caramel ganache

Top Shelf 2695 / SERVES 8

SPANISH ORANGE AND OLIVE SALAD
Oranges, Kalamata olives, shaved fennel, arugula, pomegranate, citrus herb vinaigrette

AGUACHILE PRAWNS
Marinated prawns, cucumber, pickled red onions, chiles, herbs, sriracha aioli, tostadas

FLAMES CLASSIC WINGS *GF OPTION*
Choice of breaded or non-breaded chicken wings, Frank's RedHot sauce, honey garlic or sea salt and pepper, ranch dip

PACIFIC RIM COMBO
Crab rangoons, chicken gyoza, shrimp purses, sweet chili dipping sauce, plum sauce

WILD BOAR MEATBALLS
House made meatballs, yellow romesco sauce, sweetly drop peppers

FLAMES MIXED GRILL
Alberta sirloin steaks, grilled bratwursts, smoked glazed chicken, red wine demi-glaze, potato fondant, charred Brussels sprouts, smoked bacon

LINDT DARK CHOCOLATE DIPPED STRAWBERRIES
Dark chocolate ganache, strawberries, Flames chocolate logo

Game Winner 21100 / SERVES 8

PICKLE BAR
House made pickled vegetables, sweet and spicy olives, bread and butter, dill pickle chips

SUSHI SUPREME
Fried dragon, rainbow, California rolls, assorted sashimi

MINI LOBSTER PO BOYS
Butter poached lobster, toasted brioche sliders, Old Bay Cajun aioli, remoulade

AUTUMN CAESAR SALAD
Baby gem lettuce, double smoked bacon, grana padano, herb croutons, pomegranate seeds, spiced pepitas, house made caesar vinaigrette

CRISPY CONFIT DUCK WINGS
Korean barbecue glaze, sriracha aioli

BRIE EN CROÛTE
Brie cheese, cranberry compote, puff pastry, ciabatta crostinis

SURF 'N' TURF
28 day aged Alberta tomahawk steak, butter poached lobster tails, scalloped potatoes, oven roasted asparagus, red wine bone marrow jus

CUSTOM DESSERTS
Eight individual custom desserts.
Additional desserts may be pre-ordered for \$12 each.



TAPAS BOARD



À LA CARTE SELECTIONS

Snacks

SERVES 8

SALSA | GUACAMOLE | CHEESE | CHIPS 67

Corn tortilla chips, salsa, guacamole, mildly spiced jalapeño cheese sauce

SNACK PACK 45

Freshly popped buttery popcorn, Rold Gold pretzels, individual bagged potato chips

PICKLE BAR 30

House made pickled vegetables, sweet and spicy olives, bread and butter, dill pickle chips

PICK 'N' MIX 60

Spiced cashews, yogurt covered raisins, candy coated chocolate almonds, spiced pecans, chocolate pretzels

MOROCCAN CHEX SNACK MIX 30

Mini salted pretzels, corn nuts, puffed lattice chips, sweet and spicy seasoning

FRESHLY POPPED BUTTERY POPCORN 23

Bottomless

JALAPEÑO CHEDDAR POPCORN 20

Lightly spiced cheddar seasoning, smoked sea salt



Cold Appetizers

SERVES 8

TAPAS BOARD 2 90
Chorizo, prosciutto, salami, tomato butter bean dip, romesco, marinated olives, spiced corn nuts, crostinis

OUR FAMOUS SEVEN LAYER DIP 60
Spicy beans, guacamole, cheddar cheese, diced roma tomatoes, sour cream, black olives, scallions, corn tortilla chips

MINI LOBSTER PO BOYS 2 120
Butter poached lobster, toasted brioche sliders, Old Bay Cajun aioli, remoulade

AGUACHILE PRAWNS 2 85
Marinated prawns, cucumber, pickled red onions, fresh chiles, herbs, tostadas, sriracha aioli

AHI TUNA CRUDO GF OPTION 2 88
Ahi tuna, ajo blanco, chimichurri, orange oil, sourdough flatbread crackers

ASIAN PRAWN SALAD ROLLS 2 78
Fresh basil leaves, julienne jicama, diced mango, rice noodles, sweet chili hoisin sauce

MEZZE PLATTER 2 50
Mint pea spread and chipotle feta, muhammara, lemon garlic hummus, pita chips

CANADIAN CHEESE BOARD GF OPTION 120
Premium collection of Canadian cheeses, assorted crackers



MINI LOBSTER PO BOYS

Sushi 2

SERVES 8

SUPREME 285
Fried dragon, rainbow, California rolls, assorted sashimi

CLASSIC 225
Maki rolls, assorted sashimi

VEGETARIAN 225
Vegetable maki rolls, kappa rolls, seasonal vegetable nigiri sushi

Garden Fresh

SERVES 8

GARDEN FRESH VEGETABLES 70
Vegan ranch dip

SPANISH ORANGE AND OLIVE SALAD 2 70
Oranges, Kalamata olives, arugula, shaved fennel, pomegranate, citrus herb vinaigrette

GRILLED BEETS AND DUKKHA 2 70
Beets, Swiss chard, artisan greens, hazelnut spiced goat cheese, tahini vinaigrette

AUTUMN CAESAR SALAD 55
Baby gem lettuce, double smoked bacon, grana padano, herb croutons, pomegranate seeds, spiced pepitas, house made caesar vinaigrette

PANZANELLA SALAD 2 60
Heirloom tomatoes, grilled peaches, cucumber, croutons, confit garlic, lemon basil vinaigrette

Pizza

18" | 12 Slices | GF Option

PEPPERONI 46

HAWAIIAN 46

CHEESE 46



SPANISH ORANGE AND OLIVE SALAD



Hot Appetizers

SERVES 8

- VEGETARIAN SPRING ROLLS** 87
Carrots, cabbage, bean sprouts, plum sauce
- OKTOBERFEST PLATTER** 85
Mini soft pretzels, Mennonite sausage, bratwurst, bourbon fondue, beer mustard
- WILD BOAR MEATBALLS** 90
House made meatballs, yellow romesco sauce, sweet drop peppers
- MARINATED PRAWNS** 115
Smoked paprika, garlic herb prawns, roasted red pepper salsa, grilled lemon
- PACIFIC RIM COMBO** 120
Crab rangoons, chicken gyoza, shrimp purses, sweet chili dipping sauce, plum sauce
- GINGER CHICKEN BITES** 110
Crispy chicken karaage, wonton crisp, sweet ginger soy sauce
- JERK CHICKEN SKEWERS** 115
Ginger beer grilled pineapple salsa
- FLAMES CLASSIC WINGS** *GF OPTION* 127
Choice of breaded or non-breaded chicken wings, Frank's RedHot sauce, honey garlic or sea salt and pepper, ranch dip

- CUBAN PORK DRUMETTES** 125
Citrus jalapeño sauce, orange chipotle aioli
- CRISPY CONFIT DUCK WINGS** 100
Korean barbecue glazed, sriracha aioli
- MINI SLIDERS** 90
CHOICE OF:
Flames brisket cheesesteak, peppers, onions, jalapeño cheese sauce

Impossible vegan burger sliders, dill pickle, chipotle aioli, vegan cheddar
- BRIE EN CROûTE** 115
Brie cheese, cranberry compote, puff pastry, ciabatta crostinis
- JUMBO ALL-BEEF HOT DOGS** 55
Eight classic all beef hot dogs
- GOURMET HOT DOG BAR** 85
Eight classic all beef hot dogs with onions, bacon, cheese, crispy onions, red pepper relish



CRISPY CONFIT DUCK WINGS

Signature Entrées

SERVES 8

- SURF 'N' TURF** 450
28 day aged Alberta tomahawk steak, butter poached lobster tails, scalloped potatoes, oven roasted asparagus, red wine bone marrow jus
- SEAFOOD TOWER DELUXE** 400
Citrus poached lobster tails, East Coast oysters, Ahi tuna, chilled jumbo prawns, scallop ceviche, classic garnishes
- BEEF AND YORKSHIRE PUDDING** 250
28 day aged Alberta beef tenderloin, caramelized onions, fresh Yorkshire pudding, horseradish demi
- ALBERTA BEEF TENDERLOIN** 300
28 day aged Alberta beef, beef tallow potato pavé, maple glazed baby carrots, port wine jus
- FLAMES MIXED GRILL** 250
Alberta sirloin steaks, grilled bratwursts, smoked glazed chicken, red wine demi-glaze, potato fondant, charred Brussels sprouts, smoked bacon
- SEAFOOD PAELLA** 265
Spanish chorizo, saffron bomba rice, mussels, clams, prawns
- HERB CRUSTED LAMB RACKS** 250
Saffron basmati, roasted broccolini, mint chermoula, agrodolce, pomegranate seeds
- SANTA FE FAJITA BAR** *GF OPTION*
Sautéed peppers and onions, flour tortillas, lettuce, tomatoes, cheddar cheese, sour cream, salsa
CHOICE OF:
Carne Asada Flank Steak 138
Chili Lime Chicken 138
Roasted Corn and Beans 128
- SHORT RIB RAGOUT GNOCCHI** 110
Potato gnocchi, neapolitan style short rib ragout, grana padano, basil
- RATATOUILLE RAVIOLI** 89
Roasted vegetable ravioli, summer vegetable marinara, parmesan, fried herbs, chive oil



SEAFOOD TOWER DELUXE

Sweet Suite Endings SERVES 8

- MARKET FRESH FRUIT PLATTER** 79
- PRETZEL BROWNIES** [2] 50
Fudge brownies, salted pretzels, salted caramel ganache
- ESPRESSO CHOCOLATE SWISS ROLLS** [2] 60
Chocolate Swiss rolls, espresso buttercream
- CANDY TOWER** [2] 100
Assorted premium gummies and licorice candies
- MINI BEIGNETS** 39
Red berry filling
- FRESH BAKED COOKIES** *BAKER'S DOZEN* 38
Chocolate chip, double chocolate chip, salted caramel chocolate, carnival cookie dough
- HÄAGEN-DAZS ICE CREAM BARS** EACH 8
Vanilla and milk chocolate, vanilla and almonds
- LINDT DARK CHOCOLATE DIPPED STRAWBERRIES** [2] 64
Dark chocolate ganache, strawberries (16), Flames chocolate logo

CUSTOMIZED DESSERTS [2]
We can provide personalized, decorated cakes for your next special celebration. The cake and candles will be delivered to your suite at a specified time of your choosing. We require a notice of two business days for this service. Please inquire for pricing.

SUITES SPECIALTY CART
To further enhance your suite experience, we have you covered with our specialty cart selections of Chef crafted house made signature gourmet desserts and pastries, novelty candies, chocolates and cordials. Available during Flames games and major events. Priced per item.



SPECIAL DIETARY INDEX































SNACKS	DAIRY	EGGS	GLUTEN	FISH	SHELLFISH	PORK	NUTS	SOYA	ALCOHOL	SESAME
Salsa Guacamole Cheese Chips	✗									
Snack Pack	✗		✗							
Pickle Bar	✓		✓							
Pick 'N' Mix	✗						✗			
Moroccan Chex Mix			✗					✗		
Jalapeño Cheddar Popcorn	✗									

COLD APPETIZERS	DAIRY	EGGS	GLUTEN	FISH	SHELLFISH	PORK	NUTS	SOYA	ALCOHOL	SESAME
Tapas Board			✓			✗	✓			
Our Famous Seven Layer Dip	✗									
Mini Lobster Po Boys	✗	✗	✗	✗	✗					
Aguachile Prawns		✓		✗	✗					
Ahi Tuna Crudo	✓		✓	✗			✓			
Asian Prawn Salad Rolls			✗		✓			✗		
Mezze Platter	✗						✗	✗		
Canadian Cheese Board	✗		✓							





















SUSHI	DAIRY	EGGS	GLUTEN	FISH	SHELLFISH	PORK	NUTS	SOYA	ALCOHOL	SESAME
Supreme			✗	✗	✗			✗		✗
Classic			✗	✗	✗			✗		✗
Vegetarian			✗					✗		✗

✗ Items **CAN NOT** be made without the allergen ✓ Items **CAN** be made without the allergen

All items can potentially be cross contaminated with product that may have contained gluten, dairy, nuts or soy. Please be aware the Scotiabank Saddledome is NOT a nut-free zone. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

PIZZA										
Pepperoni Pizza	✓		✓			✗				
Hawaiian Pizza	✓		✓			✗				
Cheese Pizza	✓		✓							
GARDEN FRESH										
Garden Fresh Vegetables								✓		
Spanish Orange and Olive Salad										
Grilled Beets and Dukkah	✗						✗			
Autumn Caesar Salad	✓	✗	✓	✗		✓				
Panzanella Salad	✓		✓							
HOT APPETIZERS										
Vegetarian Spring Rolls			✗					✗		
Oktoberfest Platter	✗		✗			✗			✗	
Wild Boar Meatballs	✗	✗	✗			✗	✗			
Marinated Prawns					✗					
Pacific Rim Combo	✗		✗		✗			✗		
Ginger Chicken Bites		✗	✗					✗		
Jerk Chicken Skewers										
Flames Classic Wings	✓	✓	✓							
Cuban Pork Drumettes			✓			✗				
Confit Duck Wings								✗		✗
Mini Brisket Sliders	✗	✗	✗							
Mini Impossible Sliders			✗						✗	✗
Brie En Croûte	✗	✗	✗						✗	
Jumbo All-Beef Hot Dogs			✗							
Gourmet Hot Dog Bar			✗			✓				

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SIGNATURE ENTRÉES										
Surf 'N' Turf	✗				✗				✗	
Seafood Tower Deluxe				✗	✗			✗	✗	
Beef and Yorkshire Pudding	✗	✗	✗							
Alberta Beef Tenderloin									✗	
Flames Mixed Grill	✗					✗			✗	
Seafood Paella	✓			✗	✗				✗	
Herb Crusted Lamb Racks										
Santa Fe Fajita Bar			✓					✗	✓	
Short Rib Ragout Gnocchi	✗	✗	✗						✗	
Ratatouille Ravioli	✓	✓	✓							
SWEET SUITE ENDINGS										
Market Fresh Fruit Platter										
Pretzel Brownies	✗	✗								
Espresso Chocolate Swiss Rolls	✗	✗	✗							
Candy Tower						✗				
Mini Beignets	✗	✗	✗							
Fresh Baked Cookies	✗	✗	✗							
Häagen-Dazs Ice Cream Bars	✗	✗					✓			
Lindt Dark Chocolate Dipped Strawberries	✓									

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✓ Items **CAN** be made without the allergen

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BEVERAGES

White Wine

PER 750 mL BOTTLE

PINOT GRIGIO

Alois Lageder, ITA 68

CHARDONNAY

Flames, Central Coast, California, USA 54

Ballard Lane, Santa Maria, California, USA 59

Louis Latour, Burgundy, FRA 80

Domaine Servin Chablis, Burgundy, FRA 120

SAUVIGNON BLANC

Mount Riley, Marlborough, NZL 55

Lake Breeze, Naramata, BC, CAN 70

Rodney Strong Charlotte's Home,
Sonoma, California, USA 75

RIESLING

Nik Weis Urban Dry Riesling, Mosel, GER 55

Champagne | Sparkling

PER 750 mL BOTTLE

Paladin Prosecco, Veneto, ITA 54

Ferrari Brut, Trentino, ITA 91

Ferrari Rosé, Trentino, ITA 91

Moët & Chandon, Champagne, FRA 182

Dom Pérignon, Champagne, FRA 450

Red Wine

PER 750 mL BOTTLE

PINOT NOIR

Ballard Lane, Santa Maria, California, USA 64

Lemelson Vineyards, Oregon, USA 98

Lucien Muzard & Fils, Burgundy, FRA 160

CABERNET SAUVIGNON

Flames, Paso Robles, California, USA 55

Ballard Lane, Paso Robles, California, USA 57

Barrel Burner, Paso Robles, California, USA 64

Bello Megahertz, Napa Valley, California, USA 96

Beringer, Knight's Valley, California, USA 118

Stags' Leap, California, USA 150

Wolf's Head, Napa Valley, California, USA 165

Rosé

PER 750 mL BOTTLE

Mission Hill, BC, CAN 59

OTHER CONSIDERATIONS

Garden of Granite, Malbec, Mendoza, ARG 48

Bodega Lagarde, Malbec, Mendoza, ARG 59

Lake Breeze, Meritage, BC, CAN 62

Paladin Drago Rosso, Merlot, Veneto, ITA 73

Coriole, Estate Shiraz, AUS 75

Castelvecchi Chianti Classico, Tuscany, ITA 83

Lake Breeze Tempest, Blend, BC, CAN 120

Antinori Chianti Classico, Tuscany, ITA 133

Château Fontenil, Blend, Bordeaux, FRA 150

Brigaldara, Cavolo Cru Amarone, ITA 150

Máté Brunello di Montalcino, Sangiovese, ITA 187

Caymus, Blend, California, USA 250



Spirits

PER 750 mL BOTTLE

VODKA

- Stolichnaya 99
- Smirnoff 118
- Eau Claire Three Point 150
- Grey Goose 175
- Stolichnaya Elit 175

GIN

- Eau Claire Flourish 99
- Bombay Sapphire 110
- Eau Claire Parlour 155

TEQUILA

- Casamigos Blanco 155
- Casamigos Reposado 215
- Casamigos Añejo 275

RUM

- Bacardi [White] 99
- Bacardi [Spiced] 99
- Bacardi [Dark] 99
- Captain Morgan [Spiced] 105
- Havana Club 7 Year Old [Dark] 110

RYE

- Crown Royal 120

BOURBON

- Maker's Mark 122
- Woodford Reserve 150
- Angel's Envy 210

WHISKY

- Rupert's Exceptional Canadian Whisky 99
- Fireball 105
- Jack Daniels 115
- The Busker Irish 124
- Jameson Black Barrel 160

SCOTCH

- Chivas Regal 127
- Jura Journey 155
- The Glenlivet 157
- Glenfarclas 15 Year Old 222

Beer | Cider | Coolers

DOMESTIC

- SIX PACK 473 mL 70.5
- Original 16 Canadian Pale Ale
- Original 16 Canadian Copper Ale
- Great Western Light

PREMIUM

- SIX PACK 473 mL 82.5
- Michelob Ultra

IMPORTED

- SIX PACK 82.5
- Stella Artois 473 mL
- Corona 473 mL

CRAFT

- SIX PACK 473 mL 82.5
- Banded Peak Fired Up Hazy Blonde Ale
- Banded Peak Microburst Hazy IPA
- Banded Peak Plainsbreaker Hopped Wheat Ale
- Banded Peak Mount Crushmore Pilsner

CIDER

- SIX PACK 473 mL 82.5
- Okanagan Crisp Apple

COOLERS

- SIX PACK
- Nutrl Lemon 473 mL 82.5
- Nutrl Grapefruit 473 mL 82.5
- Mike's Hard Iced Tea 473 mL 82.5
- Tempo Gin Smash Blackberry Lime 355 mL 66

NON-ALCOHOLIC

- SIX PACK 355 mL
- Bud Zero 40.5
- Atypique Spritz 42
- Atypique Gin & Tonic 42

Other Options

COCA-COLA® SOFT DRINKS

- SIX PACK 355 mL 27
- Coca-Cola®, Diet Coke®, Coke Zero Sugar®, NESTEA®, Barqs Root Beer®, Sprite®, Ginger Ale

ENERGY DRINK

- FOUR PACK 26
- Monster

JUICE

- SIX PACK 28.5
- Orange, Apple, Grapefruit, Cranberry, Clamato

WATER AND CLUB SODA

- SIX PACK
- Dasani 591 mL 31.5
- Smart Water 591 mL 43.5
- Sparkling Water 591 mL 37.5
- Tonic 288 mL 27
- Club Soda 288 mL 27



SERVICE AND CONTACT INFORMATION

BEVERAGE SERVICES

BEVERAGE PAR-STOCK PROGRAM

We recommend you order a fixed quantity of beverages to be kept in your suite at all times. After each event, your server will assess what was consumed during the event and we will automatically replenish the beverages accordingly. The charge for the restock of beverages will be added to your bill. When requesting this service, please call **403-571-9775** for additional details and our recommended beverage selections and quantities.

BE A TEAM PLAYER, DRINK RESPONSIBLY

To maintain compliance with the policies set forth by the Alberta Gaming and Liquor Commission (AGLC) and Calgary Sports and Entertainment Corporation, we ask that you adhere to the following:

- No outside food and beverage can be brought into the suites. Additionally, no food and beverage can be removed from the Scotiabank Saddledome.
- Although it is the responsibility of the suite holder to ensure that no minors (those under the age of 18) or intoxicated persons consume alcoholic beverages in their suite, Calgary Sports and Entertainment Corporation Food Services 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.

The Calgary Sports and Entertainment Corporation is dedicated to providing quality events which promote enjoyment and a safe environment for everyone. This is best achieved when moderation is practiced. We ask that you refrain from drinking and driving! Thank you for your efforts in making this a safe and exciting environment.

FOOD SERVICES

FOOD AND BEVERAGE

PRE-ORDERING PRIOR TO AN EVENT 2

To ensure the highest level of presentation, extensive menu selection and quality, we ask that all food and beverage selections (including special liquor requests) be placed two business days prior to any events through our online portal.

Please refer to the calendar on page 20 for the cutoff date for each event. If you need assistance, you can reach our Suites Coordinator at **403-571-9775** during normal business hours or by email to **foodorder@calgaryflames.com**. Please advise of any special dietary requests and we can guide you through our ordering process.

If for any reason an event is cancelled and the arena does not open, you will not be charged for your food and beverage order. If the gates to the arena open for any amount of time and the event is cancelled, you will be charged fully for your food and beverage purchase.

Please notify us as soon as possible if you need to cancel a suite food and beverage order. Please contact our Suite Services Office at **403-571-9775** or **foodorder@calgaryflames.com** with your cancellation at least 24 hours prior to the event without penalty. If cancellations are received after the 24 hour deadline, full food and beverage charges will be incurred.

FOOD AND BEVERAGE

ORDERING DURING AN EVENT AND DELIVERY

Your in-suite server will be happy to assist you in placing food and beverage orders during the event. Please be advised, requested items may not be available or may be limited during the event due to preparation timing. Food and beverage orders will be available in your suite from when the doors open for the event right through till the final scheduled intermission.

GENERAL INFORMATION

PAYMENT

Payments in suites may be made by debit or credit card (MasterCard, Visa or American Express) only. Suite holders may provide a credit card for all or select orders to be charged in advance. Presenting the credit card at the end of the event would then not be necessary. If you are a guest of the suite holder and/or are responsible for your own food and beverage, please inform us at **403-571-9775** or **foodorder@calgaryflames.com** whether you will be paying by debit or credit card (MasterCard, Visa or American Express). Please note: a service charge of 19% + GST will be added to all food and beverage orders in your suite, GST of 5% is included in menu price.

EQUIPMENT AND CHINA REQUIREMENTS

Suites will be supplied with all the necessary accoutrements: chafing dishes, cutlery, china and glassware. We request that all supplies be kept in the same location to facilitate replenishment as required.

SPECIAL SERVICES

Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact our Suite Services Office 48 hours' in advance to ensure your request can be accommodated. This will be provided at a fee of \$100 per event.

RED PLATE

Catering an intimate event? Private facilities are available in the Scotiabank Saddledome to accommodate events that are too large to be held in your private suite. Be tempted by our creative catering menu or customize your own menu. Our Catering Event Team would be pleased to assist you for your event **403-777-4532**.

RESTAURANT RESERVATIONS

The Scotiabank Saddledome would be delighted to serve you and your guests prior to events. Our restaurants are open two hours prior to the event. Guests using the TELUS Club Dining Room must have tickets to an executive suite, be a Club member or registered Club guest. Dining areas may not be open for all Scotiabank Saddledome events. Please call for inquiries or to make a reservation.

SADDLEROOM RESTAURANT: 403-777-3694

TELUS CLUB DINING ROOM: 403-571-9733

FOLLOW US @CSECEATS



PRE-ORDER DATES

OCTOBER 2023

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11 5	12	13	14
15	16	17	18	19	20	21
22	23	24 19	25	26 23	27	28
29	30	31				

NOVEMBER 2023

SUN	MON	TUE	WED	THU	FRI	SAT
			1 27	2	3	4
5	6	7 2	8	9	10	11
12	13	14	15	16 10	17	18 15
19	20	21	22	23	24	25
26	27 22	28	29	30 27		

FEBRUARY 2024

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15 12	16	17 14
18	19 14	20	21	22 16	23	24
25	26	27 22	28	29		

MARCH 2024

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2 28
3	4 28	5	6	7	8	9
10	11	12 7	13	14 11	15	16 13
17	18 13	19	20	21	22	23
24 20	25	26	27	28	29	30 26
31						

DECEMBER 2023

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2 29
3	4	5 30	6	7 4	8	9 6
10	11	12	13	14	15	16 13
17	18 13	19	20	21	22	23
24	25	26	27 21	28	29	30
31 27						

JANUARY 2024

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9 4	10	11	12	13
14	15	16 11	17	18 15	19	20 17
21	22	23 19	24	25 22	26	27 24
28	29	30	31			

APRIL 2024

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2 27	3	4	5	6 3
7	8	9	10	11	12	13
14 10	15	16	17	18 15	19	20
21	22	23	24	25	26	27
28	29	30				

LEGEND

GAME DATE

ONLINE PORTAL CUTOFF DATE

5

4

OPPONENT



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