



2021-22

EXECUTIVE
SUITES
MENU





C OF RED
LIVES HERE



BEEF CARPACCIO

>Welcome Back!

On behalf of the Calgary Sports and Entertainment Corporation, we would like to welcome you back to another exciting season at the Scotiabank Saddledome. We are ecstatic to host fans in the building once again, and can't wait to have all of our ticket holders back and hear the roar of the C of Red.

Our passionate and visionary culinary team has created a diverse and innovative menu to compliment your experience as you attend and host our events. Fresh concepts to tempt you include our Herb and Cheese Arancini, Kentucky Bourbon Dry Ribs, Surf 'N' Turf and Lindt Dark Chocolate Dipped Strawberries.

We have been working hard with our beverage partner Banded Peak Brewing to provide local craft menu options. Now available to order in the suites is Plainsbreaker Hopped Wheat Ale, Southern Aspect West Coast IPA and Fired Up Hazy Blonde.

The health and safety of our guests is our top priority. We have continued our extra preventative sanitation practices by following public health and safety guidelines to ensure

that our executive suites are a safe place for you and your guests to enjoy. We have added hand sanitizers, single use serving utensils and are disinfecting frequently touched areas in each suite. If you have a specific concern, please share with our team.

As a valued suiteholder, 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. We look forward to 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.

So please, sit back, relax and enjoy the event!



Contents

WELCOME

PACKAGES 1

PUCK DROP	1
SLAP SHOT	2
FACE-OFF	2
POWER PLAY	3
TOP SHELF	3

À LA CARTE SELECTIONS 4

SNACKS	5
COLD APPETIZERS	6
SUSHI	7
GARDEN FRESH	7
HOT APPETIZERS	8
PIZZA	8
SIGNATURE ENTRÉES	9
SWEET SUITE ENDINGS	10

SPECIAL DIETARY INDEX 11

BEVERAGES 12

WHITE WINE	12
RED WINE	12, 13
ROSÉ	13
CHAMPAGNE SPARKLING	13
SPIRITS	14
BEER CIDER COOLERS	15
OTHER OPTIONS	15

SERVICE AND CONTACT INFORMATION 16

GENERAL INFORMATION 17

2 DENOTES ITEMS THAT REQUIRE
TWO BUSINESS DAYS ADVANCE NOTICE



HERB AND CHEESE ARANCINI



PACKAGES

Select from a variety of unique packages

Puck Drop

*** 425 / 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

SOFT PRETZEL BITES

Signature warm bacon beer cheese sauce

FLAMES CLASSIC WINGS GF OPTION

Choice of breaded or non-breaded chicken wings, Frank's Red Hot sauce, honey garlic or sea salt and pepper, ranch dip

KENTUCKY BOURBON DRY RIBS

Pork button ribs, Kentucky bourbon seasoning, chipotle ranch

MINI BEIGNETS

Red berry filling

MARKET FRESH FRUIT PLATTER

Slap Shot *** 450 / SERVES 8

RANCH CHEX SNACK MIX

Mini salted pretzels, corn nuts, puffed lattice chips

ANTIPASTO PLATTER GF OPTION

Tuscan white bean dip, tomato bruschetta, olive tapenade, ciabatta crostini

CAPRESE SALAD

Vine ripened tomatoes, fiore di latte, fresh basil leaves, cold pressed olive oil, balsamic crema

ASIAN BEEF LETTUCE WRAPS

Pickled carrots, crispy rice noodles, butter bibb lettuce, sliced scallions

VEGETARIAN SPRING ROLLS

Carrots, cabbage, bean sprouts, plum sauce

FLAMES CLASSIC WINGS GF OPTION

Choice of breaded or non-breaded chicken wings, Frank's Red Hot sauce, honey garlic or sea salt and pepper, ranch dip

MARKET FRESH FRUIT PLATTER



ASIAN BEEF LETTUCE WRAPS

Face-Off 2 *** 475 / SERVES 8

BAR SNACK TRIO

Marinated Sicilian olives, spiced chickpeas, hummus and pita

CREAMY CHIPOTLE GOAT CHEESE DIP

Served warm, artisan style crisps

CHARCUTERIE PLATTER GF OPTION

Locally cured meats including coppa, prosciutto, salami napoli, salami tartufo, salami finocchio, pepperoni stick, marinated olives, grilled artichoke hearts, air dried cherry tomatoes, ciabatta crostini

CANADIAN CHEESE BOARD GF OPTION

Premium collection of Canadian cheeses, assorted crackers

MINI SLIDERS

CHOICE OF: Montréal smoked meat, sauerkraut, dijon mustard, provolone

OR: Roasted red pepper, sautéed kale, marinated tomatoes, pesto, aged white cheddar

KALE AND RICOTTA CHEESE RAVIOLI

Rich arrabbiata sauce, fiore di latte, parmesan

FRESH BAKED COOKIES

Chocolate chip, double chocolate chip, salted caramel chocolate, key lime shortbread

VEGETARIAN OPTION:

Request this package to be vegetarian by replacing the Charcuterie Platter with the Herb and Cheese Arancini.

Power Play **2** x x x 695 / SERVES 8

TUSCAN KALE AND BEET SALAD

Baby Tuscan kale, marinated beets, hemp hearts, spiced pepitas, apple cider vinaigrette

BEET INFUSED SALMON GRAVLAX

Dill crème fraîche, lemon slices, caper berries, micro greens, gluten-friendly rosemary flatbread

FLAMES CLASSIC WINGS GF OPTION

Choice of breaded or non-breaded chicken wings, Frank's Red Hot sauce, honey garlic or sea salt and pepper, ranch dip

PACIFIC RIM COMBO

Chicken gyoza dumplings, crisp vegetable spring rolls, ginger chicken, sweet chili dipping sauce, plum sauce

CHILI LIME PRAWN SKEWERS

Fresh mango salsa

FLAMES MIXED GRILL

Alberta sirloin steaks, grilled bratwursts, citrus brine chicken breasts, red wine demi-glace, celeriac and cauliflower purée, charred brussel sprouts, double smoked bacon

SALTED CARAMEL DARK CHOCOLATE BROWNIES

House baked fudge brownies, silky salted caramel, sponge toffee

Top Shelf **2** x x x 1025 / SERVES 8

TRUFFLE BUTTER POPCORN

Freshly popped, truffle butter, truffle sea salt

ANTIPASTO PLATTER GF OPTION

Tuscan white bean dip, tomato bruschetta, olive tapenade, ciabatta crostini

SUSHI SUPREME

Fried dragon, rainbow, California rolls, assorted sashimi

CANADIAN CHEESE BOARD GF OPTION

Premium collection of Canadian cheeses, assorted crackers

CAPRESE SALAD

Vine ripened tomatoes, fiore di latte, fresh basil leaves, cold pressed olive oil, balsamic crema

THAI CHICKEN BITES

Crispy chicken breast, wonton crisp, sweet chili sauce, sriracha aioli

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 \$8 each.

À LA CARTE SELECTIONS





× × × ×
× × × ×
× × × ×
× × × ×
× × × ×
× × × ×
× × × ×

BEET INFUSED SALMON GRAVLAX

Snacks

× × × SERVES 8

SALSA | GUACAMOLE | CHEESE | CHIPS 61

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

SNACK PACK 42

Individual bags of Smartfood white cheddar popped popcorn, Rold Gold pretzels, Miss Vickie's regular and salt and vinegar potato chips

CHIPS | DIP 46

Terra vegetable, house made kettle chips, southwestern ranch, blue cheese dressing, roasted onion garlic dip

BAR SNACK TRIO GF OPTION 25

Marinated Sicilian olives, spiced chickpeas, hummus and pita

RANCH CHEX SNACK MIX 24

Mini salted pretzels, corn nuts, puffed lattice chips

FRESHLY POPPED BUTTERY POPCORN 19

Bottomless

TRUFFLE BUTTER POPCORN 18

Freshly popped, truffle butter, truffle sea salt

Cold Appetizers *** SERVES 8

ANTIPASTO PLATTER 50

GF OPTION

Tuscan white bean dip, tomato bruschetta, olive tapenade, ciabatta crostini

OUR FAMOUS SEVEN LAYER DIP 58

Spicy beans, guacamole, cheddar cheese, diced roma tomatoes, sour cream, black olives, scallions, corn tortilla chips

ASIAN PRAWN SALAD ROLLS 2 73

Fresh basil leaves, julienne jicama, diced mango, rice noodles, sweet chili hoisin sauce

PRAWN CEVICHE 85

Citrus poached prawns, spiced gazpacho, jicama, cilantro, tortilla chips

SAKE MARINATED AHI TUNA POKE 70

GF OPTION

Diced ahi tuna, wakame salad, fried wonton crisps

BEET INFUSED SALMON GRAVLAX 64

Dill crème fraîche, lemon slices, caper berries, micro greens, gluten-friendly rosemary flatbread

CLASSIC ALBERTA BEEF CARPACCIO 121

GF OPTION

Dijon mustard emulsion, fried capers, manchego cheese, micro greens, ciabatta crisps

CHARCUTERIE PLATTER 99

GF OPTION

Locally cured meats including coppa, prosciutto, salami napoli, salami tartufo, salami finocchio, pepperoni stick, marinated olives, grilled artichoke hearts, air dried cherry tomatoes, ciabatta crostini

CANADIAN CHEESE BOARD 105

GF OPTION

Premium collection of Canadian cheeses, assorted crackers

PRAWN CEVICHE



Sushi

*** SERVES 8

SUPREME 2 236

Fried dragon, rainbow, California rolls, assorted sashimi

CLASSIC 2 157

Maki rolls, assorted sashimi

VEGETARIAN 2 157

Vegetable maki rolls, kappa rolls, seasonal vegetable nigiri sushi

Garden Fresh

*** SERVES 8

GARDEN FRESH VEGETABLES 68

Avocado herb dip

TUSCAN KALE AND BEET SALAD 41

Baby Tuscan kale, marinated beets, hemp hearts, spiced pepitas, apple cider vinaigrette

CAESAR SALAD 39

Artisan romaine, spiced candied bacon, ciabatta crostini, shaved parmesan, house made caesar vinaigrette

ARUGULA AND BLUEBERRY SALAD 46

Tri-coloured quinoa, dried cranberries, goat cheese crumble, raspberry vinaigrette

CAPRESE SALAD 51

Vine ripened tomatoes, fiore di latte, fresh basil leaves, cold pressed olive oil, balsamic crema



XXXX
XXXX
XXXX
XXXX
XXXX
XXXX

Hot Appetizers *** SERVES 8

VEGETARIAN SPRING ROLLS 85

Carrots, cabbage, bean sprouts, plum sauce

SOFT PRETZEL BITES 58

Signature warm bacon beer cheese sauce

CREAMY CHIPOTLE GOAT CHEESE DIP 69

Served warm, artisan style crisps

HERB AND CHEESE ARANCINI 2 60

Golden fried risotto bites, mozzarella cheese, grated parmesan, marinara sauce

CHILI LIME PRAWN SKEWERS 112

Fresh mango salsa

PACIFIC RIM COMBO 113

Chicken gyoza dumplings, crisp vegetable spring rolls, ginger chicken, sweet chili dipping sauce, plum sauce

THAI CHICKEN BITES 92

Crispy chicken breast, wonton crisp, sweet chili sauce, sriracha aioli

TERIYAKI CHICKEN SKEWERS 2 105

Grilled pineapple salsa

FLAMES CLASSIC WINGS 115

GF OPTION

Choice of breaded or non-breaded chicken wings, Frank's Red Hot sauce, honey garlic or sea salt and pepper, ranch dip

KENTUCKY BOURBON DRY RIBS 96

Pork button ribs, Kentucky bourbon seasoning, chipotle ranch

ASIAN BEEF LETTUCE WRAPS 55

Pickled carrots, crispy rice noodles, butter bibb lettuce, sliced scallions

KOREAN SHORT RIB STEAM BUNS 2 70

Korean pulled beef short rib, tri-coloured slaw, togarashi aioli, steam buns

MINI SLIDERS 2 68

CHOICE OF: Montréal smoked meat, sauerkraut, dijon mustard, provolone

OR: Roasted red pepper, sautéed kale, marinated tomatoes, pesto, aged white cheddar

BAKED BRATWURST BITES 58

Western pork sausages wrapped in puff pastry, grainy dijon mustard dip

JUMBO ALL BEEF HOT DOGS 46

Brioche top cut rolls, ketchup, mustard, relish

Pizza *** PIZZA 73 | 18" | 12 SLICES

GF OPTION 2

PEPPERONI AND MUSHROOM 43

PEPPERONI 43

HAWAIIAN 43

VEGETARIAN 43

CHEESE 43



Signature Entrées *** SERVES 8

SURF 'N' TURF 2 425

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

ALBERTA BEEF TENDERLOIN 2 268

28 day aged Alberta beef, sea salted fingerling potatoes, sautéed baby bok choy, cognac peppercorn sauce

FLAMES MIXED GRILL 2 225

Alberta sirloin steaks, grilled bratwursts, citrus brine chicken breasts, red wine demi-glace, celeriac and cauliflower purée, charred Brussels sprouts, double smoked bacon

GINGER MISO GLAZED SALMON 2 205

Salmon filets, steamed jasmine rice, garlic hoisin green beans

HERB CRUSTED LAMB LOLLIPOPS 2 242

Mint salsa verde, concord grape gastrique, brown butter gnocchi, sherry vinegar baby carrots

ALBERTA BEEF TENDERLOIN WITH SOFT CRUSTED ROLLS 2 290

Roasted leek ash crusted, duo of mustards, horseradish

SANTA FE CHICKEN FAJITA BAR 2 133

GF OPTION

Cajun marinated chicken, sautéed onions, peppers, fresh cilantro, flour tortillas, lettuce, tomatoes, cheddar cheese, sour cream, salsa

SANTA FE

VEGETARIAN FAJITA BAR 2 123

GF OPTION

Tex-Mex mixed beans, sautéed seasonal vegetables, lime roasted corn, flour tortillas, lettuce, tomatoes, cheddar cheese, sour cream, salsa

PEPPERED BACON MAC 'N' CHEESE 89

Double smoked peppered bacon, aged white cheddar, gruyère, bread crumbs, oven baked

KALE AND RICOTTA CHEESE RAVIOLI 2 89

Rich arrabbiata sauce, fiore di latte, parmesan

× × × × × ×
× × × × × ×
× × × × × ×
× × × × × ×



FLAMES MIXED GRILL

Sweet Suite Endings

*** SERVES 8

MARKET FRESH FRUIT PLATTER 71

SALTED CARAMEL DARK CHOCOLATE BROWNIES 35

House baked fudge brownies, silky salted caramel, sponge toffee

DECADENT, RICH CHOCOLATE FUDGE BROWNIES 36

Indulgent gluten-friendly dark chocolate brownies, chocolate sauce, cinnamon whipped cream

MINI BEIGNETS 30

Red berry filling

FRESH BAKED COOKIES BAKER'S DOZEN 30

Chocolate chip, double chocolate chip, salted caramel chocolate, key lime shortbread

HÄAGEN-DAZS ICE CREAM BARS EACH 7

Vanilla and milk chocolate, vanilla and almonds

LINDT DARK CHOCOLATE DIPPED STRAWBERRIES 2 60

Dark chocolate ganache, strawberries (16), Flames chocolate logo

CUSTOMIZED DESSERTS 2

We will 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 would appreciate a notice of two business days for this service. Please inquire for pricing.

LINDT DARK CHOCOLATE DIPPED STRAWBERRIES



Special Dietary Index x x x

GLUTEN FRIENDLY ● ● ●

Alberta Beef Tenderloin Entrée
 Antipasto Platter (with GF crackers)
 Arugula and Blueberry Salad
 Asian Beef Lettuce Wraps
 Asian Prawn Salad Rolls (without sauce)
 Bar Snack Trio (with GF crackers)
 Beet Infused Salmon Gravlax
 Bottomless Popcorn
 Caesar Salad (without croutons)
 Canadian Cheese Board (with GF crackers)
 Caprese Salad

Charcuterie Platter (with GF crackers)
 Chili Lime Prawn Skewers
 Classic Beef Carpaccio (with GF crackers)
 Creamy Chipotle Goat Cheese Dip
 Decadent, Rich Chocolate Fudge Brownies
 Flames Mixed Grill Entrée
 Garden Fresh Vegetables
 Ginger Miso Glazed Salmon Entrée
 Lindt Dark Chocolate Dipped Strawberries
 Market Fresh Fruit Platter

Non-Breaded Chicken Wings (GF)
 Our Famous Seven Layer Dip
 Pizza GF (all flavours)
 Prawn Ceviche
 Sake Marinated Ahi Tuna Poke (with corn tortilla chips)
 Salsa I Guacamole I Cheese I Chips
 Santa Fe Fajita Bar (with corn tortillas)
 Surf 'N' Turf Entrée
 Teriyaki Chicken Skewers

VEGETARIAN ● ● ●

Antipasto Platter
 Arugula and Blueberry Salad
 Asian Prawn Salad Rolls (without prawns)
 Bar Snack Trio
 Bottomless Popcorn
 Caesar Salad (without bacon)
 Canadian Cheese Board
 Caprese Salad
 Cheese Pizza
 Chips I Dip
 Creamy Chipotle Goat Cheese Dip
 Decadent, Rich Chocolate Fudge Brownies

Fresh Baked Cookies
 Garden Fresh Vegetables
 Häagen-Dazs Ice Cream Bars
 Herb and Cheese Arancini
 Kale and Ricotta Cheese Ravioli
 Lindt Dark Chocolate Dipped Strawberries
 Mac 'N' Cheese (without bacon)
 Market Fresh Fruit Platter
 Mini Beignets
 Mini Sliders (Vegetarian)
 Our Famous Seven Layer Dip
 Ranch Chex Snack Mix

Salsa I Guacamole I Cheese I Chips
 Salted Caramel Chocolate Brownies
 Santa Fe Vegetarian Fajita Bar
 Snack Pack
 Truffle Butter Popcorn
 Tuscan Kale and Beet Salad
 Vegetarian Pizza
 Vegetarian Spring Rolls
 Vegetarian Sushi

VEGAN ● ● ●

Antipasto Platter
 Arugula and Blueberry Salad
 Asian Prawn Salad Rolls (substitute prawns with tofu strips)
 Bar Snack Trio
 Bottomless Popcorn
 Cheese Pizza (with vegan cheese)

Chips I Dip (with vegan dip)
 Garden Fresh Vegetables
 Lindt Dark Chocolate Dipped Strawberries
 Market Fresh Fruit Platter
 Mini Vegetarian Sliders (with vegan cheese)

Santa Fe Vegetarian Fajita Bar
 Snack Pack
 Tuscan Kale and Beet Salad
 Vegetarian Pizza (with vegan cheese)
 Vegetarian Spring Rolls
 Vegetarian Sushi

The entire suites menu is prepared without nuts. Please be aware the Scotiabank Saddledome is NOT a nut-free zone. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

BEVERAGES

White Wine

*** PER 750 mL BOTTLE

CHARDONNAY

Flames, California, USA 45
Ballard Lane, California, USA 50
Butternut, California, USA 55
Poppy, California, USA 61
Rodney Strong Chalk Hill, California, USA 70

PINOT

Attems Pinot Grigio, Gorizia, ITA 52
Fielding Estate Winery Pinot Gris,
Ontario, CAN 57
Lake Breeze Pinot Grigio,
British Columbia, CAN 61

SAUVIGNON BLANC

Mission Hill, British Columbia, CAN 48
Mount Riley, Marlborough, NZL 51
Athenaeum, California, USA 91

RIESLING

Nik Weis Urban Riesling, GER 52

Red Wine

*** PER 750 mL BOTTLE

CABERNET SAUVIGNON

Flames, California, USA 45
Ballard Lane, California, USA 53
Barrel Burner, California, USA 60
75, California, USA 84
Bello Megahertz, California, USA 90
Eberle Vineyard Select, California, USA 94
Wolf's Head, California, USA 145
Oakville, California, USA 152
Tate Spring Street, California, USA 190

SHIRAZ

19 Crimes, AUS 52
Coriole Sparta, AUS 55

MERLOT

Maté Mantus, Tuscany, ITA 95
MacIntyre Ardua Heritage Reserve,
British Columbia, CAN 215

PINOT NOIR

Butternut, California, USA 52
Ballard Lane, California, USA 54
Rodney Strong, California, USA 76
Barnett, California, USA 147

MALBEC

El Cipres, Mendoza, ARG 48
Trapiche Gran Medalla, Mendoza, ARG 78

Red Wine *** PER 750 mL BOTTLE

OTHER CONSIDERATIONS

Ballard Lane Zinfandel, California, USA 52
Lake Breeze Meritage, British Columbia, CAN 57
Viña Magna Tempranillo, ESP 70
Castelvecchi Classico, ITA 75
Wolf Blass Grey Label Cabernet Shiraz,
Langhorne Creek, AUS 95
Zenato Amarone, Veneto, ITA 135
Máté Brunello di Montalcino Sangiovese,
Tuscany, ITA 165

Champagne | Sparkling ***

PER 750 mL BOTTLE

Paladin Prosecco, ITA 43
Cuillier Grande Réserve, FRA 115
Moët & Chandon Brut, FRA 166
Dom Pérignon, FRA 450



Rosé *** PER 750 mL BOTTLE

Lake Breeze, British Columbia, CAN 56



Spirits

*** PER 750 mL BOTTLE

WHISKY

Eau Claire Rupert's Rye	89
Wiser's Deluxe	91
Jack Daniels	104
Crown Royal	107
Jameson Black Barrel	144

BOURBON

Wild Turkey 81	89
Maker's Mark	112
Wild Turkey Rare Breed	128
Woodford Reserve	136

GIN

Eau Claire Flourish	89
Beefeater	90
Bombay Sapphire	95
Hendrick's	132
Eau Claire Parlour	142

RUM

Bacardi [White]	90
Captain Morgan [Spiced]	97
Havana Club 7 Year Old [Dark]	98

Spirits

*** PER 750 mL BOTTLE

SCOTCH

Chivas Regal	109
The Glenlivet	134
Glenfarclas 15 Year Old	197

VODKA

Stolichnaya	89
Stolichnaya Blueberi	89
Stolichnaya Razberi	89
Smirnoff	108
Eau Claire Three Point	142
Grey Goose	151
Stolichnaya Elit	179

TEQUILA

Olmecca Reposado	105
Patrón Silver	187

LIQUEURS

Sambuca Ramazzotti	91
Malibu	94
Fireball	99
Baileys Irish Cream	104
Jägermeister	106

LIMITED LIQUEURS AND SPIRITS
AVAILABLE BY SPECIAL REQUEST

Beer | Cider | Coolers xxx

DOMESTIC SIX PACK 473 mL 64.5

Budweiser

Bud Light

Kokanee

PREMIUM SIX PACK 473 mL 70.5

Michelob Ultra

IMPORTED SIX PACK 70.5

Stella Artois 500 mL

Corona 473 mL

CRAFT SIX PACK 473 mL 70.5

Banded Peak Plainsbreaker Hopped Wheat Ale

Banded Peak Southern Aspect India Pale Ale

Banded Peak Fired Up Hazy Blonde

CIDER SIX PACK 473 mL 70.5

Okanagan Crisp Apple

COOLERS SIX PACK 355 mL 60

Mike's Hard Lemonade

Mike's Hard Cranberry Lemonade

Bud Light Black Cherry Seltzer

American Vintage Hard Iced Tea

NON-ALCOHOLIC SIX PACK 355 mL 37.5

Bud Zero

Other Options xxx

COCA-COLA SOFT DRINKS SIX PACK 355 mL 22.5

Classic Coke, Diet Coke, Coke Zero,

Sprite, Ginger Ale, Root Beer,

Nestea Iced Tea

ENERGY DRINK FOUR PACK 24

Monster

JUICE SIX PACK 27

Orange, Apple, Grapefruit,

Cranberry, Clamato

WATER AND CLUB SODA SIX PACK

Dasani 591 mL 27

Smart Water 591 mL 36

Sparkling Water 591 mL 36

Tonic 288 mL 20.5

Club Soda 288 mL 20.5

NESPRESSO SIX PACK 24

Espresso Forte

Lungo Leggero

Ristretto Origin India

Lungo Decaffeinato

TEA INDIVIDUAL BAGS 3

Assorted Variety

xxxx

xxxx

xxxx

xxxx

xxxx

xxxx

Service and Contact Information

x x x

BEVERAGE SERVICES

BEVERAGE RESTOCK PROGRAM

We recommend you order a fixed quantity of beverages to be kept in your suite at all times. After each event, your suite attendant 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 beverages may be brought into the suites, dining areas or removed from the Scotiabank Saddledome.
- Although it is the responsibility of the suiteholder 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

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 by 12:00 PM MST, two business days prior to each event. Please place all Saturday, Sunday and Monday event orders by 12:00 PM MST on Thursday. Orders can be arranged with the assistance of 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 your 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 host will be happy to assist you in placing food and beverage orders during the event. Requested items may not be available and limited during the event due to preparation timing. Food and beverage orders will be available in your suite approximately one to one and a half hours prior to and throughout the event. When placing your order please indicate the desired time of your delivery.

General Information

x x x

PAYMENT

Payments may be made by debit or credit card. Suiteholders may provide a credit card for all orders to be charged to their suite. Presenting the credit card at the end of the event would then not be necessary. If you are a guest of the suiteholder 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% 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

We would be pleased to assist you in your special occasion, our suites team can arrange for décor, specialty cakes, flowers, ice carvings and other special requests by calling 403-571-9775.

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 held. 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 TELUS Club member or registered TELUS 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





CALGARYFLAMES.COM