



2022-23

EXECUTIVE
SUITES
MENU





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LIVES HERE



Welcome

On behalf of the Calgary Sports and Entertainment Corporation, we would like to welcome you back for another exciting season. We are looking forward to hosting fans at our spectacular concerts, at our familiar Flames, Hitmen and Roughnecks games and we especially cannot wait to entertain the fans our new Calgary Wranglers bring to the Scotiabank Saddledome.

Our passionate and visionary culinary team has taken the time to refine and revamp our menu to compliment your experience as you attend and host our events. Fresh concepts to tempt you include our Alberta Beef Tataki, Spinach and Cheese Cannelloni or our Ahi Tuna Crudo. Cater to your guests with our carefully selected packages such as The "Calder" and "Lord Stanley" or really make a lasting impression on your guests with our show stopping new Seafood Tower Deluxe.

We have been working hard to bring you a truly top quality wine list and look forward to providing you with the finest options like the Louis Latour Chardonnay, as well as favourites like our Californian Flames Cabernet

Sauvignon and Chardonnay. In addition to this, we are proud to share our new, improved beer selection packed with great Canadian flavours such as Banded Peak Fired Up, Great Western Light and Original 16.

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. 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!



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TWO BUSINESS DAYS ADVANCE NOTICE

3 DENOTES ITEMS THAT REQUIRE
THREE BUSINESS DAYS ADVANCE NOTICE





PACKAGES

Select from a variety of unique packages

Calder

450 / SERVES 8

FURIKAKE CHEX SNACK MIX

Mini salted pretzels, corn nuts, puffed lattice chips, nori seasoning

ANTIPASTO PLATTER GF OPTION

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

ROASTED CARROT SALAD

Maple glazed baby carrots, wheat berries, wild arugula, dried cranberries, goat cheese crumble, creamy lemon herb vinaigrette

ASIAN BEEF LETTUCE WRAPS

Pickled carrots, puffed rice crisps, 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 RedHot, honey garlic or sea salt and pepper, ranch dip

MARKET FRESH FRUIT PLATTER

Norris

485 / 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

SOFT PRETZEL BITES

Warm bourbon cheese fondue dip

FLAMES CLASSIC WINGS GF OPTION

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

CHILI LIME PORK DRUMETTES

Smoked pork drumettes, chili lime seasoning, ponzu aioli

MINI BEIGNETS

Red berry filling



CHILI LIME PORK DRUMETTES

Jack Adams 2

500 / SERVES 8

BAR SNACK TRIO GF OPTION

Marinated Sicilian olives, spiced chickpeas, hummus, pita

SALSA | GUACAMOLE | CHEESE | CHIPS

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

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

THAI CHICKEN BITES

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

MINI SLIDERS

CHOICE OF: Smoked beef brisket, sautéed peppers, horseradish aioli, smoked mozzarella

OR: Impossible burger sliders, dill pickle, chipotle aioli, vegan cheddar

FRESH BAKED COOKIES

Chocolate chip, double chocolate chip, salted caramel chocolate, carnival cookie dough

VEGETARIAN

Request this package to be vegetarian by replacing the charcuterie platter with the antipasto platter and the Thai chicken bites with the herb and cheese arancini.



Conn Smythe 2 725 / SERVES 8

BUDDHA RAINBOW SALAD

Baby Tuscan kale, pickled carrots, shredded purple cabbage, spiced chickpeas, watermelon radish, miso tahini dressing

CITRUS PONZU INFUSED

SALMON GRAVLAX GF OPTION

Watercress, lemon oil, pickled red onion, edible flowers, citrus ginger thyme flatbread

FLAMES CLASSIC WINGS GF OPTION

Choice of breaded or non-breaded chicken wings, Frank's RedHot, 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

SEARED PRAWN SKEWERS

Honey chipotle peach salsa

FLAMES MIXED GRILL

Alberta sirloin steaks, grilled bratwursts, citrus brine chicken breasts, red wine demi-glace, potato fondant, charred Brussels sprouts, smoked bacon

LINDT DARK CHOCOLATE

DIPPED STRAWBERRIES

Dark chocolate ganache, strawberries, Flames chocolate logo

Lord Stanley 2 1050 / SERVES 8

TRUFFLE BUTTER POPCORN

Freshly popped, truffle butter, truffle sea salt

SUSHI SUPREME

Fried dragon, rainbow, California rolls, assorted sashimi

CANADIAN CHEESE BOARD GF OPTION

Premium collection of Canadian cheeses, assorted crackers

AHI TUNA CRUDO

Ahi tuna slices, pickled radish, fresh pressed yuzu juice, golden sesame oil, citrus zests, microgreens, fried rice crisps

AUTUMN CAESAR SALAD

Baby gem lettuce, double smoked bacon, herb croutons, Grana Padano, pomegranate seeds, spiced pepitas, house made Caesar vinaigrette

HERB AND CHEESE ARANCINI

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

JERK CHICKEN SKEWERS

Tequila mango salsa

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.

À LA CARTE SELECTIONS





Snacks

× × × SERVES 8

SALSA | GUACAMOLE | CHEESE | CHIPS 65

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

SNACK PACK 45

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

CHIPS | DIP 49

House made kettle chips, blue corn tortilla chips, vegan southwestern ranch, French onion dressing, dill pickle dip

BAR SNACK TRIO GF OPTION 30

Marinated Sicilian olives, spiced chickpeas, hummus, pita

FURIKAKE CHEX SNACK MIX 29

Mini salted pretzels, corn nuts, puffed lattice chips, nori seasoning

FRESHLY POPPED BUTTERY POPCORN 23

Bottomless

TRUFFLE BUTTER POPCORN 21

Freshly popped, truffle butter, truffle sea salt

Cold Appetizers *** SERVES 8

ANTIPASTO PLATTER GF OPTION 54

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

OUR FAMOUS SEVEN LAYER DIP 60

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

ASIAN PRAWN SALAD ROLLS 2 78

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

PRAWN CEVICHE 89

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

AHI TUNA CRUDO 2 87

Ahi tuna slices, pickled radish, fresh pressed yuzu juice, golden sesame oil, citrus zests, microgreens, fried rice crisps

CITRUS PONZU INFUSED

SALMON GRAVLAX 2 GF OPTION 93

Watercress, lemon oil, pickled red onion, edible flowers, citrus ginger thyme flatbread

BEEF TATAKI 2 121

Togarashi rubbed beef tenderloin, whisky barrel aged soy, pickled ninja radish, toasted sesame, microgreens, sweet onion and crème fraîche lavash

CHARCUTERIE PLATTER GF OPTION 105

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 112

Premium collection of Canadian cheeses, assorted crackers

AHI TUNA CRUDO



Sushi

*** SERVES 8

SUPREME 2 275

Fried dragon, rainbow, California rolls, assorted sashimi

CLASSIC 2 185

Maki rolls, assorted sashimi

VEGETARIAN 2 185

Vegetable maki rolls, kappa rolls, seasonal vegetable nigiri sushi

Garden Fresh

*** SERVES 8

GARDEN FRESH VEGETABLES 70

Vegan ranch dip

BUDDHA RAINBOW SALAD 51

Baby Tuscan kale, pickled carrots, shredded purple cabbage, spiced chickpeas, watermelon radish, miso tahini dressing

AUTUMN CAESAR SALAD 47

Baby gem lettuce, double smoked bacon, herb croutons, Grana Padano, pomegranate seeds, spiced pepitas, house made Caesar vinaigrette

ROASTED CARROT SALAD 53

Maple glazed baby carrots, wheat berries, wild arugula, dried cranberries, goat cheese crumble, creamy lemon herb vinaigrette

MEDITERRANEAN PASTA SALAD 53

Radiatori, grape tomatoes, mini bocconcini, marinated artichokes, pickled red onion, fresh basil leaves, sundried tomato vinaigrette



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Hot Appetizers *** SERVES 8

VEGETARIAN SPRING ROLLS 91

Carrots, cabbage, bean sprouts, plum sauce

SOFT PRETZEL BITES 66

Warm bourbon cheese fondue dip

HERB AND CHEESE ARANCINI 2 68

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

SEARED PRAWN SKEWERS 119

Honey chipotle peach salsa

PACIFIC RIM COMBO 120

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

THAI CHICKEN BITES 99

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

JERK CHICKEN SKEWERS 109

Tequila mango salsa

FLAMES CLASSIC WINGS GF OPTION 128

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

CHILI LIME PORK DRUMETTES 115

Smoked pork drumettes, chili lime seasoning, ponzu aioli

ASIAN BEEF LETTUCE WRAPS 61

Pickled carrots, puffed rice crisps, butter bibb lettuce, sliced scallions

FIVE SPICE DUCK STEAM BUNS 2 76

Chinese five spice duck confit, pickled lotus root, julienne cucumber, tamarind hoisin sauce, scallions, steam buns

MINI SLIDERS 2 76

CHOICE OF: Smoked beef brisket, sautéed peppers, horseradish aioli, smoked mozzarella

OR: Impossible burger sliders
dill pickle, chipotle aioli,
vegan cheddar

SMOKED SAUSAGE BITES 2 65

Smoked pork sausages, puff pastry, smoky BBQ ketchup

JUMBO ALL BEEF HOT DOGS 55

Brioche top cut rolls, ketchup, mustard, relish

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

GF OPTION 2

PEPPERONI 48

HAWAIIAN 48

CHEESE 48



Signature Entrées *** SERVES 8

SURF 'N' TURF 2 445

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

SEAFOOD TOWER DELUXE 3 405

Citrus poached lobster tails, East Coast oysters, Ahi tuna, chilled jumbo prawns, scallop ceviche, classic garnishes

ALBERTA BEEF TENDERLOIN 2 282

28 day aged Alberta beef, beef tallow potato pavé, maple glazed baby carrots, port wine jus

FLAMES MIXED GRILL 2 246

Alberta sirloin steaks, grilled bratwursts, citrus brine chicken breasts, red wine demi-glace, potato fondant, charred Brussels sprouts, smoked bacon

BOURBON GLAZED SALMON 2 226

Salmon filets, creamy polenta, garlic mustard greens

HERB CRUSTED LAMB RACKS 2 241

Saffron basmati, roasted broccolini, mint chermoula, agrodolce, pomegranate seeds

SANTA FE CHICKEN FAJITA BAR 2 138

GF OPTION

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

SANTA FE VEGETARIAN FAJITA BAR 2 129

GF OPTION

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

SPINACH AND CHEESE CANNELLONI 2 89

Ricotta and mozzarella filled pasta, vodka sauce, three cheese blend, toasted herb crumbs, oven baked

ROASTED RED PEPPER VEGAN

RICOTTA RAVIOLI 2 89

Butternut squash purée, vegan mozzarella, crispy basil



HERB CRUSTED LAMB RACKS

Sweet Suite Endings × × × SERVES 8

MARKET FRESH FRUIT PLATTER 79

MINI CITRUS MERINGUE

SWISS ROLLS 2 47

Vanilla sponge, yuzu curd, toasted meringue, candied lemon zest

DECADENT VEGAN DARK CHOCOLATE CAKE EACH 9

Gluten-friendly vegan dark chocolate, chocolate sauce, berry compote

MINI BEIGNETS 38

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

LINDT DARK CHOCOLATE DIPPED STRAWBERRIES



Special Dietary Index ***

DAIRY FREE

Ahi Tuna Crudo	Citrus Ponzu Infused Salmon Gravlax	Pacific Rim Combo
Alberta Beef Tenderloin	Decadent Vegan Dark Chocolate Cake	Pepperoni Pizza (with vegan cheese)
Antipasto Platter	Five Spice Duck Steam Buns	Prawn Ceviche
Asian Beef Lettuce Wraps	Flames Classic Wings	Roasted Red Pepper Vegan
Asian Prawn Salad Rolls	Flames Mixed Grill	Ricotta Ravioli
Bar Snack Trio	Garden Fresh Vegetables	Santa Fe Fajita Bars (with vegan cheese, without sour cream)
Beef Tataki (with DF crackers, without crème fraîche lavash)	Hawaiian Pizza (with vegan cheese)	Seafood Tower Deluxe
Bottomless Popcorn	Herb Crusted Lamb Racks	Seared Prawn Skewers
Charcuterie Platter	Impossible Burger Mini Sliders	Snack Pack
Cheese Pizza (with vegan cheese)	Jerk Chicken Skewers	Thai Chicken Bites
Chili Lime Pork Drumettes	Lindt Dark Chocolate	Vegetarian Spring Rolls
Chips I Dip (with vegan dip)	Dipped Strawberries	Vegetarian Sushi
	Market Fresh Fruit Platter	

GLUTEN FRIENDLY

Ahi Tuna Crudo	Canadian Cheese Board (with GF crackers)	Market Fresh Fruit Platter
Alberta Beef Tenderloin	Charcuterie Platter (with GF crackers)	Non-Breaded Chicken Wings (by request only)
Antipasto Platter (with GF crackers)	Chili Lime Pork Drumettes	Our Famous Seven Layer Dip
Asian Beef Lettuce Wraps	Citrus Ponzu Infused Salmon Gravlax (with GF crackers)	Pizza GF (All Flavours)
Asian Prawn Salad Rolls (without sauce)	Decadent Vegan Dark Chocolate Cake	Prawn Ceviche
Autumn Caesar Salad (without croutons)	Flames Mixed Grill	Salsa I Guacamole I Cheese I Chips
Bar Snack Trio (with GF crackers)	Garden Fresh Vegetables	Santa Fe Fajita Bar (with corn tortillas)
Bottomless Popcorn	Jerk Chicken Skewers	Seared Prawn Skewers
Bourbon Glazed Salmon	Lindt Dark Chocolate	Surf 'N' Turf
Buddha Rainbow Salad	Dipped Strawberries	Truffle Butter Popcorn

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.

Special Dietary Index xxx

HALAL

Antipasto Platter	Garden Fresh Vegetables	Roasted Carrot Salad
Asian Prawn Salad Rolls	Häagen-Dazs Ice Cream Bars	Roasted Red Pepper Vegan Ricotta Ravioli
Autumn Caesar Salad (without bacon)	Herb Crusted Lamb Racks	Salsa Guacamole Cheese Chips
Bar Snack Trio	Impossible Burger Mini Sliders	Santa Fe Vegetarian Fajita Bar
Bottomless Popcorn	Lindt Dark Chocolate	Seared Prawn Skewers
Buddha Rainbow Salad	Dipped Strawberries	Snack Pack
Canadian Cheese Board	Market Fresh Fruit Platter	Soft Pretzel Bites
Cheese Pizza	Mediterranean Pasta Salad	Spinach and Cheese Cannelloni
Chips Dip	Mini Beignets	Truffle Butter Popcorn
Decadent Vegan Dark Chocolate Cake	Mini Citrus Meringue Swiss Rolls	Vegetarian Sushi
Fresh Baked Cookies	Our Famous Seven Layer Dip	
Furikake Chex Snack Mix	Prawn Ceviche	

Please Note: We can special order Halal food items with two business days notice, subject to additional pricing.

VEGAN

Antipasto Platter	Decadent Vegan Dark Chocolate Cake	Santa Fe Fajita Bars (with vegan cheese, without sour cream)
Asian Prawn Salad Rolls (substitute prawns with tofu strips)	Garden Fresh Vegetables	Snack Pack
Bar Snack Trio	Impossible Burger Mini Sliders	Vegetarian Spring Rolls
Bottomless Popcorn	Lindt Dark Chocolate	Vegetarian Sushi (by request only)
Buddha Rainbow Salad	Dipped Strawberries	
Cheese Pizza (with vegan cheese)	Market Fresh Fruit Platter	
Chips Dip (with vegan dip)	Roasted Red Pepper Vegan Ricotta Ravioli	

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Special Dietary Index ***

VEGETARIAN • • •

Antipasto Platter	Furikake Chex Snack Mix	Roasted Carrot Salad
Asian Prawn Salad Rolls (substitute prawns with tofu strips)	Garden Fresh Vegetables	Roasted Red Pepper Vegan Ricotta Ravioli
Autumn Caesar Salad (without bacon)	Herb and Cheese Arancini	Salsa Guacamole Cheese Chips
Bar Snack Trio	Häagen-Dazs Ice Cream Bars	Santa Fe Vegetarian Fajita Bar
Bottomless Popcorn	Impossible Burger Mini Sliders	Snack Pack
Buddha Rainbow Salad	Lindt Dark Chocolate Dipped Strawberries	Soft Pretzel Bites
Canadian Cheese Board	Market Fresh Fruit Platter	Spinach and Cheese Cannelloni
Cheese Pizza	Mediterranean Pasta Salad	Truffle Butter Popcorn
Chips Dip	Mini Beignets	Vegetarian Spring Rolls
Decadent Vegan Dark Chocolate Cake	Mini Citrus Meringue Swiss Rolls	Vegetarian Sushi
Fresh Baked Cookies	Our Famous Seven Layer Dip	

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BEVERAGES

White Wine

*** PER 750 mL BOTTLE

PINOT

Attems Pinot Grigio, ITA 65

Lake Breeze Pinot Gris, Naramata, BC, CAN 67

SAUVIGNON BLANC

Mount Riley, Marlborough, NZL 55

Mission Hill, Okanagan Valley, BC, CAN 58

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

CHARDONNAY

Flames, Central Coast, California, USA 53

Ballard Lane, Santa Maria, California, USA 59

Butternut, California, USA 64

Louis Latour, Burgundy, FRA 80

RIESLING

Nik Weis Urban 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 Brut, Champagne, FRA 182

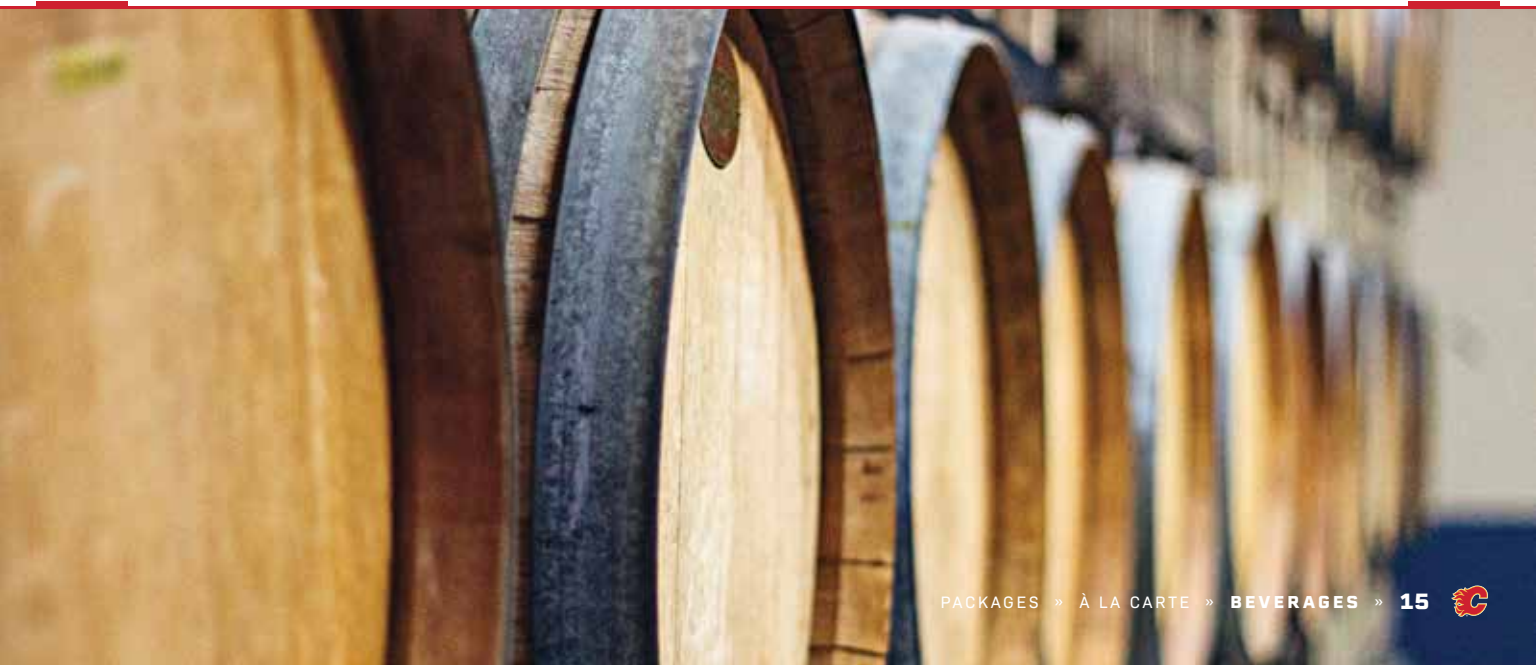
Dom Pérignon, Champagne, FRA 450

Rosé

*** PER 750 mL BOTTLE

Paladin, Pinot Grigio, Veneto, ITA 59

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Red Wine

*** PER 750 ML BOTTLE

PINOT NOIR

Butternut, California, USA 55
Ballard Lane, Santa Maria, California, USA 64
Rodney Strong, Russian River Valley, California, USA 83
Davis Bynum, Russian River Valley, California, USA 105
Barnett 'Tina Marie Vineyard',
Napa Valley, California, USA 160

SHIRAZ

19 Crimes, AUS 55

MERLOT

Rodney Strong, Sonoma, California, USA 80
Máté Mantus, Tuscany, ITA 102
MacIntyre Ardua Heritage Reserve,
Merlot Cabernet Franc, Naramata, BC, CAN 230

CABERNET SAUVIGNON

Flames, Paso Robles, California, USA 53
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
Wolf's Head, Napa Valley, California, USA 165
Oakville, Napa Valley, California, USA 162
Tate Spring Street, Napa Valley,
California, USA 203

OTHER CONSIDERATIONS

Garden of Granite, Vancouver, BC 51
Ballard Lane Zinfandel, California, USA 55
Lake Breeze Meritage, Naramata, BC, CAN 61
Castelvecchi Classico Chianti, Tuscany, ITA 83
Zenato Amarone, Veneto, ITA 145
Máté Brunello di Montalcino Sangiovese,
Tuscany, ITA 187



Spirits

*** PER 750 mL BOTTLE

VODKA

Stolichnaya 99
Stolichnaya Blueberi 99
Stolichnaya Razberi 99
Smirnoff 118
Three Point by Eau Claire Distillery 150
Grey Goose 175
Stolichnaya Elit 175

GIN

Flourish Gin by Eau Claire Distillery 99
Beefeater 102
Bombay Sapphire 110
Parlour Gin by Eau Claire Distillery 155

TEQUILA

Casamigos Blanco 155
Casamigos Reposado 215
Casamigos Añejo 275

RUM

Bacardi [White] 99
Bacardi [Spiced] 99
Bacardi [Dark] 99
Malibu 100
Captain Morgan [Spiced] 105
Havana Club 7 Year Old [Dark] 110

Spirits

*** PER 750 mL BOTTLE

RYE

Rupert's Exceptional Canadian Whisky 99
Crown Royal 120

BOURBON

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

WHISKY

Wiser's Deluxe 105
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

LIMITED LIQUEURS AND SPIRITS AVAILABLE BY SPECIAL REQUEST.
PLEASE ALLOW 7 DAYS NOTICE FOR SPECIAL REQUESTS.

Beer | Cider | Coolers xxx

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 500 mL
Corona 473 mL

CRAFT SIX PACK 473 mL **82.5**

Banded Peak Fired Up Hazy Blonde Ale
Banded Peak Southern Aspect West Coast 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 355 mL **66**

Nutrl Lime
Mike's Hard Iced Tea
Bud Light Seltzer Peach
Tempo Gin Smash Blackberry Lime

NON-ALCOHOLIC SIX PACK 355 mL **40.50**

Bud Zero

Other Options xxx

COCA-COLA SOFT DRINKS SIX PACK 355 mL **27**

Classic Coke, Diet Coke, Coke Zero,
Sprite, Ginger Ale, Root Beer,
Nestea Iced Tea

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**

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Service and Contact Information

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BEVERAGE SERVICES

BEVERAGE PAR-STOCK PROGRAM

We recommend you order a “par-stock” - 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 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

To ensure the highest level of presentation, extensive menu selection and quality, we ask that all food and beverage selections 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. Any order placed after 12 PM on an event day will be placed by your suite server when the doors open and be dealt with as an event day order.

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

x x x

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 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 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



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