

DIETARY
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PLANT FOCUSED
MENU

PACKAGES

À LA CARTE

DESSERTS

EXPERIENCE CARTS
& COCKTAILS

BEVERAGES

EVENT DAY MENU

SERVICE &
GENERAL INFORMATION

ORDER NOW

2025.26 CANUCKS SPORTS & ENTERTAINMENT EXECUTIVE SUITES MENU

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

Robert Bartley, recipient of the 2024 MVP Dream Award for Canucks Sports & Entertainment, is our Executive Chef here at Rogers Arena. Bartley's culinary expertise is widespread, from high-end dining to quick service, he is always developing new concepts that both intrigue and delight our fans. Chef Bartley's eye for detail and his understanding of how arena hospitality works makes him an incredible asset to our team.

Before joining the team at Canucks Sports and Entertainment, Bartley held the position of Executive Chef at Maple Leaf Sports and Entertainment, and Executive Chef of the Four Seasons in Toronto, Ontario.

Chef Bartley has worked with some of the most influential chefs from across Canada including Susur Lee and Lynn Crawford - with whom he participated on the Food Network's Iron Chef America competition in 2007.

Chef Bartley finds much of his inspiration by listening to his fans, understanding their desires, and overdelivering on their expectations. With a flair for nostalgia, he is always putting new twists on classic dishes that they love.

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

ROBERT BARTLEY, EXECUTIVE CHEF

T.B



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MENU

PACKAGES

À LA CARTE

DESSERTS

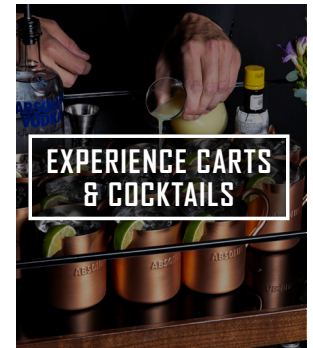
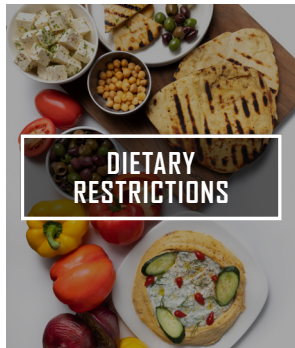
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SPECIAL DIETARY INDEX

Suites Coordinators

Lexy Reimer
604.899.4996
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Laurentia Putri
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Laurentia.putri@canucks.com

VEGETARIAN

All Desserts
Bottomless Popcorn
Cannoli Cart
Candy Basket
Caprese Salad
Cheese Pizza
Corn Chips, Guacamole & Salsa
Crème Brûlée Cart
Fresh Crudité Platter
Fries
Garden Sushi
Garlic Knots
Greek Mezze Platter
Kettle Chips
Mushroom Dumplings
Munchie Selection
Onion Rings
Premium Cheese Selection
Provisions Kale Salad
Ricotta Ravioli Entrée
Seasonal Fruit Platter
Spring Rolls
Tater Tots
Vegan Taco Bar
Veggie Mediterranean Pizza

GLUTEN-FREE

BBQ Platter upon request
Beef Tenderloin upon request
Bottomless Popcorn
Canucks Mixed Grill upon request
Candy Basket
Caprese Salad
Chicken Taco Bar upon request
Corn Chips, Guacamole & Salsa
Crème Brûlée Cart
Fresh Crudité Platter
Gelato Cart
Gelato Cups
Greek Mezze Platter upon request
Haagen-Dazs Bars
Hot Dogs upon request
Kettle Chips
Macarons
Maui Beef Short Ribs
Munchie Selection
Oatmeal Raisin Cookies
Oyster Cart
Peanut Butter Cookies
Pepperoni, Cheese, Veggie, Hawaiian, BBQ
Bacon Chicken Pizza upon request
Provisions Kale Salad
Premium Cheese Selection upon request
Seasonal Fruit Platter
Seafood Tower
Shrimp Cocktail
Vegan Taco Bar upon request
Garden Sushi, Deluxe Sushi, Aburi Salmon
Oshi Platter, Sashimi Platter, Mixed Oshi
Platter
Assorted Sushi upon request

VEGAN

Bottomless Popcorn
Candy Basket
Corn Chips, Guacamole & Salsa
Fresh Crudité Platter with no dip
Fries
Garden Sushi
Kettle Chips with no dip
Mushroom Dumplings with no dip
Onion Rings with no dip
Peanut Butter Cookies
Seasonal Fruit Platter
Tater Tots with no dip
Vegan Cheese Pizza
Vegan Taco Bar
Vegan Veggie Mediterranean Pizza

DAIRY FREE

BBQ Platter upon request
BC Sablefish Entrée
Beef Tenderloin upon request
Bottomless Popcorn
Canucks Mixed Grill upon request
Chicken Tenders
Classic Wings
Corn Chips, Guacamole & Salsa
Crunchy Tiger Prawns
Dairy Free Pizza upon request
Fries
Hot Dogs
Maui BBQ Beef Short Ribs

Montreal Smoked Meat Sandwich
Onion Rings with no dip
Oyster Cart
Peanut Butter Cookies
Pork and Mushroom Dumplings
Prawn Cocktail
Prime Rib Cart
Seafood Tower
Seasonal Fruit Platter
Spring Rolls
Tater Tots
Vegan Taco Bar

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.

Our recipes are prepared in open kitchens where cross-contamination is possible. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our menu items are safe to consume for guests with food allergies. 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.

To accommodate your nutritional needs, we kindly ask for five (5) days' notice ahead of your game or event for special requests due to food allergies and/or accommodations for vegan, gluten free, kosher, or halal items. Please speak to the Suites Coordinators prior to your event regarding any dietary restrictions and/or allergen requests in your group.

Please note it is not permissible for guests to bring outside food and beverage to the suite.

 VEGETARIAN

 GLUTEN FREE

 VEGAN

 DAIRY FREE

 OCEAN WISE



PLANT FOCUSED MENU

Chef Robert Bartley's culinary curiosity and passion is centered around farming and the vegetable bounty that is delivered to our back door.

Advanced notice will be required for making food items vegan, if they are not originally.

COLD PLATTERS

SERVES 8

CLASSIC CAESAR SALAD ☺	65
parmesan, lemon, focaccia croutons	
CAPRESE SALAD	70
buffalo mozzarella bocconcini, cherry tomatoes, pine nut pesto	
PROVISIONS KALE SALAD	70
rainbow kale, creamy tahini dressing, sesame & cashew crumb, parmesan cheese	
FRESH CRUDITÉ WITH RANCH DIP ☺	85
baby carrots, grape tomatoes, sugar snap peas, cucumber, baby peppers, gem lettuce, ranch dip	
GREEK MEZZE PLATTER ☺	90
hummus, marinated feta, seasoned olives, toasted pita, sliced cucumbers	
GARDEN SUSHI PLATTER ☺ ☺	160
vegetable roll, kappa roll, shiitake nigiri, bell pepper nigiri, seasonal vegetable nigiri, avocado roll	

APPETIZERS

SERVES 8

GARLIC KNOTS ☺	40
pomodoro sauce	
FRENCH FRIES ☺ ☺ ☺	47
TATER TOTS ☺ ☺	47
sriracha maple mayo	
ONION RINGS ☺	47
jalapeño ranch	
MUSHROOM DUMPLINGS ☺ ☺	75
sesame dipping sauce	
VEGETARIAN SPRING ROLLS ☺	90
plum sauce	
SEASONAL FRESH FRUIT ☺ ☺ ☺ ☺	95
MUNCHIE SELECTION ☺ ☺	115
popcorn, kettle chips & dip, chips & salsa, M&M's	
VEGAN TACO BAR ☺	190
cali crumble, pico de gallo, vegan cashew sour cream, guacamole, vegan shredded cheese, lettuce, red onion	

ENTRÉES

SERVES 8

CHEESE PIZZA ☺	42
mozzarella	
VEGGIE MEDITERRANEAN PIZZA ☺	47
mushroom, bell pepper, red onion, ripe tomato, mozzarella	
HANDMADE RICOTTA RAVIOLI ☺	325
homemade tomato sauce	



PACKAGES

Completely catered food packages designed to serve our fans.



THE STICK N' RINK PRE-ORDER ONLY

BOTTOMLESS POPCORN 🍿 🍿 🍿 🍿

CORN CHIPS, GUACAMOLE & SALSA 🌽 🌽 🌽 🌽

FRESH CRUDITÉ PLATTER 🥕 🥕 🥕

baby carrots, grape tomatoes, sugar snap peas,
cucumber, baby peppers, gem lettuce, ranch dip

CLASSIC CHEESEBURGER SLIDERS

CRISPY CHICKEN TENDERS

plum sauce

CHEESE OR PEPPERONI PIZZA

FRENCH FRIES 🍟

CHOCOLATE CHIP COOKIES 🍪

ENHANCEMENTS:

CRUNCHY TIGER PRAWNS 130
thai chili dipping sauce

DELUXE SUSHI PLATTER 200
salmon oshi, ebi (shrimp) oshi, california roll,
avocado roll, Canucks roll, crimson roll

BEEF TENDERLOIN 540
grilled vegetables, truffle roasted potatoes,
shishito peppers

NO SUBSTITUTIONS ON PACKAGES

525 FOR 8 PEOPLE | **895** FOR 14 PEOPLE



OVERTIME PRE-ORDER ONLY

BOTTOMLESS POPCORN CLASSIC CAESAR SALAD

parmesan, lemon focaccia croutons

BBQ PLATTER

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

DELUXE SUSHI PLATTER

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

MUSHROOM DUMPLINGS

sesame dipping sauce

HUMMUS AND CHIPS

TATER TOTS

sriracha maple mayo

NANAIMO BARS

walnut coconut base, custard cream

ENHANCEMENTS:

PREMIUM CHEESE SELECTION 135

artisan selection of local and international cheeses, grapes, crackers, red pepper jelly

PRAWN COCKTAIL 140

classic horseradish cocktail sauce, lemon

LOBSTER ROLLS 150

atlantic lobster, lemon aioli, on a fresh baked bun

BC SABLEFISH 440

8 orders minimum

shiitake mushrooms, bok choy, quinoa, carrots

WINE PAIRING:

DOM PÉRIGNON, BRUT 2012, CHAMPAGNE 679

ULTIMATE PRE-ORDER ONLY

BOTTOMLESS POPCORN FRESH CRUDITÉ PLATTER

baby carrots, grape tomatoes, sugar snap peas, cucumber, baby peppers, gem lettuce, ranch dip

PREMIUM CHEESE SELECTION

artisan selection of local and international cheeses, grapes, crackers, red pepper jelly

CRISPY CHICKEN TENDERS

plum sauce

CRUNCHY TIGER PRAWNS

thai chili sauce

CANUCKS MIXED GRILL

marinated steak, grilled lamb chops, smoked sausage

SEASONAL FRUIT PLATTER MACARONS

ENHANCEMENTS:

MAUI BBQ BEEF SHORT RIBS 120

sweet, soy bbq glaze

ABURI SALMON OSHI SUSHI 210

rice pressed into traditional boxed sushi, torched atlantic salmon, japanese mayo

SEAFOOD TOWER 325

king crab, lobster tails and prawns

WINE PAIRING:

ANTINORI 'TIGNANELLO' 389
(SANGIOVESE/CABERNET SAUVIGON)
2016, TUSCANY

NO SUBSTITUTIONS ON PACKAGES

925 FOR 8 PEOPLE | 1,325 FOR 14 PEOPLE

NO SUBSTITUTIONS ON PACKAGES

1,125 FOR 8 PEOPLE | 1,625 FOR 14 PEOPLE



À LA CARTE

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

All À La Carte prices apply to advanced pre order only.

To see Event Day pricing, please visit pages 14, 15, and 16.

SNACKS

SERVES 8

KETTLE CHIPS ☺ ☺	45
french onion dip	
BOTTOMLESS POPCORN ☺ ☺ ☺ ☺	55
CORN CHIPS, GUACAMOLE, SALSA ☺ ☺ ☺ ☺	65
MUNCHIE SELECTION ☺ ☺	115
popcorn, kettle chips & dip, chips & salsa, M&M's	



APPETIZERS

SERVES 8

GARLIC KNOTS ☹	40
pomodoro sauce	
DUMPLINGS	75
mushroom or pork, sesame dipping sauce	
MOZZARELLA STICKS	75
crispy parmesan breadcrumbs, pomodoro sauce	
VEGETARIAN SPRING ROLLS ☹	90
plum sauce	
MEATBALLS & GARLIC BREAD	90
slow cooked beef and pork meatballs, classic garlic bread, parmesan cheese	
MAUI BBQ BEEF SHORT RIBS	120
sweet, soy bbq glaze	
CHINATOWN DIM SUM PLATTER	120
pork & cabbage dumplings, crispy shrimp wontons, mushroom dumplings, vegetarian spring rolls, thai sweet chili sauce, aromatic chili oil	
CLASSIC WINGS ☹	125
hot, thai sweet chili, honey garlic, salt & pepper, bbq	
CRISPY TIGER PRAWNS	130
thai chili dipping sauce	
CRISPY CHICKEN TENDERS	135
plum sauce	
TUNA POKE BOWL	170
ahi tuna, sushi rice, mango, edamame, avocado, pickled cucumber, red cabbage, sriracha mayo	
CHICKEN TACO BAR	190
shredded cheese, salsa, guacamole, sour cream, green onions, lettuce, jalapeno	
VEGAN TACO BAR ☹	190
cali crumble, pico de gallo, vegan cashew sour cream, guacamole, vegan shredded cheese, lettuce, red onion	

SUSHI PLATTERS

36 PCS

We specialize in Aburi (flame seared) & Oshi (pressed box) sushi made in-house by our team of traditionally trained Japanese chefs. Sushi Jiyu-Jin Ltd prides itself on the authenticity of our traditional Japanese sushi. Using only the highest quality of ingredients, our chefs never compromise the sacred methods of traditional sushi making when creating new and innovative takes on fan favourites. Our chefs craft unique and innovative ocean wise products which mirror our beliefs in sustainable and responsible food practices. Our aburi sushi is flame-kissed which enhances the complex flavours and textures of these curated creations and fan favourites. Served with pickled ginger, wasabi, soy dipping sauce.

SASHIMI PLATTER ☹	140
sockeye salmon, red tuna, and albacore tuna	
GARDEN ☹ ☹ ☹	160
vegetable roll, kappa roll, shiitake nigiri, bell pepper nigiri, seasonal vegetable nigiri, avocado roll	
ASSORTED	190
salmon oshi, ebi (shrimp) oshi, california roll, sockeye salmon nigiri, bincho (tuna) nigiri, kanpachi (amberjack) nigiri, tamago (egg) yaki	
DELUXE ☹	200
salmon oshi, ebi (shrimp) oshi, california roll, avocado roll, Canucks roll, crimson roll	
MIXED OSHI PLATTER ☹	200
salmon oshi, ebi oshi, scallop oshi	
ABURI SALMON OSHI ☹	210
rice pressed into traditional boxed sushi, torched atlantic salmon, japanese mayo	

COLD PLATTERS

SERVES 8

FRESH CRUDITÉ ☹ ☹	85
baby carrots, grape tomatoes, sugar snap peas, cucumber, baby peppers, gem lettuce, ranch dip	
GREEK MEZZE PLATTER	90
hummus, tzatziki, marinated feta, sliced cucumbers, seasoned olives, toasted pita	
SEASONAL FRUIT ☹ ☹ ☹ ☹	95
CHARCUTERIE BOARD ☹	130
assorted dried and cured meats, grilled vegetables, olives, breadsticks	
PREMIUM CHEESE SELECTION ☹	135
artisan selection of local and international cheeses, grapes, crackers, red pepper jelly	
PRAWN COCKTAIL ☹ ☹	140
classic horseradish cocktail sauce, lemon	
SEAFOOD TOWER	325
king crab, lobster tails and prawns	



SALADS

SERVES 8

CLASSIC CAESAR	65
parmesan, lemon, focaccia croutons	
PROVISIONS KALE SALAD ☺ ☹	70
rainbow kale, creamy tahini dressing, sesame & cashew crumb, parmesan cheese	
CAPRESE SALAD ☺ ☹	70
buffalo mozzarella bocconcini, cherry tomatoes, pine nut pesto	

SLIDERS

SERVES 8

CLASSIC CHEESEBURGER	130
add bacon +10	
CHICKEN	130
havarti cheese, mayo, relish, bread & butter pickles	
MONTRÉAL SMOKED MEAT	130
rye bread, yellow mustard, dill pickles	
LOBSTER ROLL	150
atlantic lobster, lemon aioli, on a fresh baked bun	

ENTRÉES

SERVES 8

CHAIRMAN'S CHICKEN CHOW MEIN	295
golden noodles, stir fried vegetables	
HANDMADE RICOTTA RAVIOLI	325
homemade tomato sauce	
BC SABLEFISH 🐟	440
shiitake mushrooms, bok choy, quinoa, carrots	
BBQ PLATTER	460
roasted chicken, bbq pork ribs, smoked brisket, cornbread, pickles	
CANUCKS MIXED GRILL	525
marinated steak, grilled lamb chops, smoked sausage	
BEEF TENDERLOIN	540
grilled vegetables, truffle roasted potatoes, shishito peppers	

HOT DOGS AND FRIES

TATER TOTS – SERVES 8 ☺ ☹ ☹	47
sriracha maple mayo	
ONION RINGS – SERVES 8 ☺ ☹	47
jalapeño ranch	
FRIES – SERVES 8 ☺ ☹	47
NATHAN'S HOT DOGS – SERVES 6 ☺	75
classic condiments	

PIZZA

14" – 8 SLICES

CHEESE ☺	42
mozzarella	
PEPPERONI	47
double pepperoni, mozzarella	
HAWAIIAN	47
ham, pineapple, mozzarella	
BBQ BACON CHICKEN	47
bacon, chicken, mozzarella	
VEGGIE MEDITERRANEAN ☺	47
mushroom, bell pepper, red onion, ripe tomato, mozzarella	
MEAT LOVERS	47
pepperoni, genoa salami, bacon, ham, spicy italian sausage, mozzarella	

* pizza can be made gluten-free upon request + \$5



DESSERTS

SERVES 8

PEANUT BUTTER COOKIES ☺ ☹ ☹ ☹

65

ASSORTED COOKIE PLATTER ☹

65

chocolate chip cookies, oatmeal raisin and walnut cookies and white chocolate macadamia nut cookies

CHOCOLATE CHIP COOKIES ☹

70

WHITE CHOCOLATE MACADAMIA NUT COOKIES

70

OATMEAL RAISIN AND WALNUT COOKIES ☹ ☹

70

CUPCAKES ☹

70

chocolate cupcake, vanilla cupcake, strawberry cupcake

CELEBRATION CAKE ☹

75

confetti cake, vanilla frosting

MACARONS ☹

75

strawberry, raspberry, passionfruit, yuzu, earl grey, pistachio

NANAIMO BARS ☹

75

walnut coconut base, custard cream

CANDY BASKET ☹

80

assorted candy

CANADIAN DESSERT PLATTER ☹

80

nanaimo bar, butter tart, s'mores bites

DESSERT PLATTER ☹

105

raspberry cake, carrot cake, chocolate peanut bar, banana cream pie, lemon meringue pie, mango lime cheesecake

HOUSE-MADE CAKES ☹

225

choice of 10" round vanilla or chocolate flavour, customized to the occasion. Minimum 72-hour notice required.

A SELECTION OF HAAGEN DAZS ICE CREAM BARS ☹

8.25 ea

GELATO CUPS ☹

8.50 ea

seasonal flavours



EXPERIENCE CARTS & COCKTAILS

Elevate your dining experience with one of our Experience Carts, featuring a selection of refined food and beverage from the Canadian West Coast.

EXPERIENCE CARTS

All experience carts must be ordered directly with our Suite Coordinators at least 72 hours in advance of your event. All carts have a 10-person minimum order. A limited number of carts are available per event. Please note experience carts cannot be ordered on xDine

CRAFT COCKTAIL CART 20/cocktail
(please note the signature cocktail changes per event. A minimum order of 10 cocktails is required.)

CRÈME BRÛLÉE CART 225
torched by a chef in your suite, garnished with berries

GELATO CART 225
chef attended, a selection of homemade flavours

CANNOLI CART 225
sicilian filling, assorted toppings

OYSTER CART 475
chef attended, 30pc west coast oysters, 30pc east coast oysters, mignonette, fresh horseradish, lemons, cocktail sauce, tabasco sauce

CHEF CARVED PRIME RIB CART FULL 900 / HALF 500
chef attended, AAA prime rib, soft sandwich rolls, horseradish, mayonnaise, dijon mustard

SMALL BATCH COCKTAILS

SERVES 6

PRE-ORDER ONLY

MARGARITA	130
NEGRONI	130
VODKA HAT TRICK	130

Suites Coordinators

Lexy Reimer
604.899.4996
lexy.reimer@canucks.com

Laurentia Putri
604.899.7783
Laurentia.putri@canucks.com



WINE (750ML)

The following products can be purchased for your suite by the bottle only.

Please note, wine and hard spirits are not stocked in the consumption fridges.

To view our reserve wine list, please reach out to the Suites Coordinators for more information.

SPARKLING

Clos Amador Cava, Brut Delicat Reserva NV, <i>Spain</i>	60
Bottega 'Gold' Brut NV, <i>Prosecco</i>	88
Ferrari Rosé, Brut NV, <i>Trento</i>	98
Forget-Brimont, 1er Cru, Brut NV, <i>Champagne</i>	160
Dom Pérignon, Brut 2013, <i>Champagne</i>	679
Roederer 'Cristal', Brut 2014, <i>Champagne</i>	829

WHITE

Kim Crawford Sauvignon Blanc 2024, <i>Marlborough</i>	60
Laughing Stock Pinot Gris 2023, <i>Okanagan Valley</i>	64
Pieropan Soave 2023, <i>Veneta</i>	66
JoieFarm 'Noble Blend' (Gewurztraminer/Riesling) 2023, <i>Okanagan Valley</i>	68
Nielson Chardonnay 2022, <i>Monterey/Santa Barbara</i>	72
La Frenz 'Wits End Vineyard' Sauvignon Blanc 2023, <i>Naramata</i>	82
Abbazia di Novacella, Pinot Grigio 2023, <i>Alto Adige</i>	86
Lightning Rock 'Canyonview Vineyard' Chardonnay 2020, <i>Okanagan Valley</i>	88
Aquilini Sauvignon Blanc 2022, <i>Red Mountain</i>	90
MacIntyre 'Astra' Chardonnay 2020, <i>Okanagan Valley</i>	96
Le Vieux Pin 'Ava' (Viognier/Roussanne) 2023, <i>Okanagan Valley</i>	98
Giant Steps 'Sexton Vineyard' Chardonnay 2020, <i>Yarra Valley</i>	100
Cloudy Bay Sauvignon Blanc 2023, <i>Marlborough</i>	108
Olivier Riviere 'La Bastid' Viura 2021, <i>Rioja</i>	117
Domaine Delaporte 'Chavignol' 2023, <i>Sancerre</i>	149
Jean Collet 'Vaillons' 1er Cru 2022, <i>Chablis</i>	159
Artemis Karamolegos '34' Assyrtiko 2021, <i>Santorini</i>	175
Lewis Chardonnay 2021, <i>Napa Valley</i>	289

ROSÉ

Whispering Angel Rosé 2023, <i>Provence</i>	109
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RED

Barossa Valley Estate Shiraz 2022, <i>Barossa Valley</i>	64
Seven Stones 'Row 128' Merlot 2018, <i>Okanagan Valley</i>	65
Catena 'High Mountain Vines' Malbec 2022, <i>Mendoza</i>	68
Black Sage, Cabernet Franc 2022, <i>Okanagan Valley</i>	68
Ultraviolet, Cabernet Sauvignon 2021, <i>California</i>	75
Fairview Cellars, Pinot Noir 2022, <i>Okanagan Valley</i>	77
Rodney Strong, Cabernet Sauvignon 2019, <i>Sonoma County</i>	85
Head High Pinot Noir 2020, <i>Sonoma County</i>	88
Lastella 'Fortissimo' (Merlot/Cabernet Sauvignon) 2022, <i>Okanagan Valley</i>	91
Campo al Mare (Merlot, Cabernet Sauvignon) 2021, <i>Bolgheri</i>	95
Argyle, Pinot Noir 2023, <i>Willamette Valley</i>	104
Provenance, Merlot 2017, <i>Napa Valley</i>	119
Truchard, Cabernet Sauvignon 2021, <i>Cameras</i>	120
Burrowing Owl 'Meritage' (Merlot/Cabernet Sauvignon) 2020, <i>Okanagan Valley</i>	120
Aquilini 'Family Blend' (Cabernet Sauvignon/Malbec) 2019, <i>Red Mountain</i>	129
Robert Mondavi, Cabernet Sauvignon 2021, <i>Napa Valley</i>	129
Produttori del Barbaresco 2020, <i>Piedmont</i>	136
Painted Rock, Merlot 2019, <i>Okanagan Valley</i>	139
Vanessa 'Right Bank' (Merlot/Cabernet Sauvignon) 2019, <i>Similkameen Valley</i>	139
Osoyoos Larose 'Le Grand Vin' (Merlot/Cabernet Sauvignon) 2020, <i>Okanagan Valley</i>	149
Booker 'My Favorite Neighbor' Cabernet Sauvignon 2021, <i>San Luis Obispo</i>	159
Tedeschi 'Marne 180' Amarone della Valpolicella Classico 2019, <i>Veneta</i>	165
The Prisoner (Zinfandel/Cabernet Sauvignon) 2021, <i>Napa Valley</i>	169
Hess Collection 'Allomi Vineyard' Cabernet Sauvignon 2021, <i>Napa Valley</i>	175
Black Hills 'Nota Bene' (Cabernet Sauvignon/Merlot) 2021, <i>Okanagan Valley</i>	179
Mount Veeder, Cabernet Sauvignon 2021, <i>Napa Valley</i>	189
Aquilini, Cabernet Sauvignon 2017, <i>Red Mountain</i>	199
Fanti, Brunello di Montalcino 2019, <i>Tuscany</i>	215
Hall 'Cellar Select' Cabernet Sauvignon 2019, <i>Napa Valley</i>	229
Antinori 'Tignanello' (Sangiovese/Cabernet Sauvignon) 2018, <i>Tuscany</i>	389



BREAKAWAY THIRST QUENCHERS

WATER

Montellier (1 L)	15
Thirsty Buddha Coconut Water (4-Pack)	30
Bubly (Strawberry, Cherry, Lime) (6-Pack)	31
Aquafina Bottled Water (6-Pack)	33

ASSORTED JUICES (4-Pack) 25

Mott's Clamato Juice (1L)
Dole Ruby Red Grapefruit Juice
Tropicana Orange Juice
Ocean Spray Cranberry Juice

SPORT & ENERGY DRINKS (4-Pack)

Gatorade	33
Rockstar Energy Drink	52

SOFT DRINKS (6-Pack) 31

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

HOT BEVERAGES 40

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
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NESPRESSO COFFEE MACHINE 45

12 Caffeinated and Decaffeinated Pods, Cream, Milk, Sugar

BEER (6-PACK)

DOMESTIC BEER 59

Canadian
Coors Light
Coors Original

SPECIALTY

Heineken 0.0 (non-alcoholic)	44
Whistler Forager ☺	64

IMPORT BEER 63

Heineken
Dos Equis
Madri

CRAFT BEER 64

Blue Moon Belgian-Style Wheat Ale
Superflux "Colour and Shape" IPA (4-Pack)
Granville Island Pale Ale

CIDER & COOLERS (6-PACK)

CIDERS

Strongbow Apple Cider Original Dry (4-pack)	63
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COOLERS

Aperol Spritz (4-Pack)	64
Simply Spiked Lemonade	67
Cinco Paloma	67
PLEASE! Beverage Co	67

The above products will be stocked in your suite and charged based on consumption. Should you choose to lock your fridges, the above beverages will be available to pre order by the 6-Pack.



SPIRITS (750ML)

The following products can be purchased for your suite by the bottle only. Please note, wine and hard spirits are not stocked in the consumption fridges.

VODKA

Absolut	145
Ketel One	170
Belvedere	200
Grey Goose	200

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Beefeater	145
Tanqueray	150
Bombay Sapphire	160
Victoria Empress 1908	190
Hendrick's	210

TEQUILA

Tromba Blanco	240
Don Julio Blanco	300
Patron Silver	325
Casamigos Blanco	325
Casamigos Reposado	355
Don Julio Reposado	355
Don Julio 1942 Añejo	1,000
Southbound Blanco	400
Southbound Reposado	450
Southbound Anejo	500
Clase Azul Reposado (375ml)	500
Clase Azul Reposado (750ml)	1,000

RUM

Bacardi White	140
Bacardi Gold	140
Captain Morgan Spiced	140
Kraken	145
Appleton Estate 12 Year Old	240

CANADIAN WHISKY

Crown Royal	150
Forty Creek Double Barrel	220

AMERICAN WHISKEY

Jack Daniel's Old No.7	215
Bulleit Bourbon	235

IRISH WHISKEY

Jameson	170
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BLENDED SCOTCH

Johnnie Walker 12 Black Label	225
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SINGLE MALT SCOTCH

Glenlivet 12	300
Oban 14	430
Glenlivet 18	500

CAESAR BAR

SERVES 12

Mott's Clamato Original, Absolut Vodka (750ml), house blend caesar rim, pickled beans, worcestershire, tabasco, horseradish, fresh lime wedges, salt & pepper 185



EVENT DAY MENU

Missed the pre order deadline? The following Event Day Menu is available to order on the day of the event with your suite attendant, with Event Day pricing in effect.

SNACKS

SERVES 8

KETTLE CHIPS 🍷 🍷 🍷	55
french onion dip	
BOTTOMLESS POPCORN 🍷 🍷 🍷 🍷	60
CORN CHIPS, GUACAMOLE & SALSA 🍷 🍷 🍷 🍷	70
MUNCHIE SELECTION 🍷 🍷	120
popcorn, kettle chips & dip, chips & salsa, M&M's	

18% Service Charges:

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



APPETIZERS

SERVES 8

GARLIC KNOTS ☹	45
pomodoro sauce	
DUMPLINGS	80
mushroom or pork, sesame dipping sauce	
MEATBALLS & GARLIC BREAD	95
slow cooked beef and pork meatballs, classic garlic bread, parmesan cheese	
VEGETARIAN SPRING ROLLS ☹	100
plum sauce	
CRUNCHY TIGER PRAWNS	135
thai chili dipping sauce	
CLASSIC WINGS ☹	135
hot, thai sweet chili, honey garlic, salt & pepper, bbq	
CHICKEN TENDERS	145
plum sauce	



SLIDERS

SERVES 8

CLASSIC CHEESEBURGER	135
add bacon +12	
CHICKEN SLIDERS	135
havarti cheese, mayo, relish, bread & butter pickles	

SUSHI 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.

ASSORTED	195
salmon oshi, ebi (shrimp) oshi, california roll, sockeye salmon nigiri, bincho (tuna) nigiri, kanpachi (amberjack) nigiri, tamago (egg) yaki	
MIXED OSHI PLATTER ☹	205
salmon oshi, ebi oshi, scallop oshi	
DELUXE ☹	205
salmon oshi, ebi (shrimp) oshi, california roll, avocado roll, Canucks roll, crimson roll	
ABURI SALMON OSHI ☹	215
rice pressed into traditional boxed sushi, torched atlantic salmon, japanese mayo	

COLD PLATTERS

SERVES 8

FRESH CRUDITÉ ☹ ☹	95
carrots, baby peppers, grape tomatoes, sugar snap peas, gem lettuce, ranch dip	
SEASONAL FRUIT ☹ ☹ ☹ ☹	100
PREMIUM CHEESE SELECTION ☹	145
artisan selection of local and international cheeses, grapes, crackers, red pepper jelly	

SALADS

SERVES 8

CLASSIC CAESAR	70
parmesan, lemon, focaccia croutons	
PROVISIONS KALE SALAD ☹ ☹	75
rainbow kale, creamy tahini dressing, sesame & cashew crumb, parmesan cheese	
CAPRESE SALAD ☹ ☹	75
buffalo mozzarella bocconcini, cherry tomatoes, pine nut pesto	

18% Service Charges:

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

PIZZA

14" – 8 SLICES

CHEESE ☹	42
mozzarella	
PEPPERONI	47
double pepperoni, mozzarella	
HAWAIIAN	47
ham, pineapple, mozzarella	
BBQ BACON CHICKEN	47
bacon, chicken, mozzarella	
VEGGIE MEDITERRANEAN ☹	47
mushroom, bell pepper, red onion, ripe tomato, mozzarella	
MEAT LOVERS	47
pepperoni, genoa salami, bacon, ham, spicy italian sausage, mozzarella	

* pizza can be made gluten-free upon request + \$5

HOT DOGS AND FRIES

FRIES – SERVES 8 ☹ ☹ ☹	47
TATER TOTS – SERVES 8 ☹ ☹	47
sriracha maple mayo	
ONION RINGS – SERVES 8 ☹	47
jalapeño ranch	
NATHAN'S HOT DOGS – SERVES 6	80
classic condiments	

18% Service Charges:

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

ENTRÉES

SERVES 8

HANDMADE RICOTTA RAVIOLI ☹	335 FOR 8
homemade tomato sauce	
BC SABLEFISH ☹	455 FOR 8
shiitake mushrooms, bok choy, quinoa, carrots	
CANUCKS MIXED GRILL	540 FOR 8
marinated steak, grilled lamb chops, smoked sausage	
BEEF TENDERLOIN	555 FOR 8
grilled vegetables, truffle roasted potatoes, shishito peppers	

DESSERT

SERVES 8

CHOCOLATE CHIP COOKIES ☹	70
OATMEAL RAISIN AND WALNUT COOKIES ☹ ☹	70
NANAIMO BARS	75
walnut coconut base, custard crème	
DESSERT PLATTER ☹	110
raspberry cake, carrot cake, chocolate peanut bar, banana cream pie, lemon meringue pie, mango lime cheesecake	
A SELECTION OF HAAGEN DAZS ICE CREAM BARS ☹ ☹	8.25 ea
GELATO CUPS	8.50 ea
seasonal flavours	



SUITE SERVICE

SUITE ATTENDANT/BARTENDER DETAILS

During events, a Suite Attendant will be assigned to deliver your food and beverage orders, take additional orders, and assist in maintaining the cleanliness of your suite and 1-2 others. 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 of an event, or midnight (whichever comes first) in accordance with Rogers Arena policy. Should you wish to have a dedicated Suite Attendant or Bartender to remain exclusively in your suite for the entire event, a fee of \$200 will apply. To request this private service please contact the Suites Coordinator's 48 hours in advance to ensure your request can be accommodated.

PLACING YOUR PRE ORDER

To place a pre order please visit our online ordering portal xDine by clicking the "Order Now" button at the top right-hand corner of the menu, or by visiting canucks.xdineapp.com. If you do not already have an account on xDine, you must create one to place an order. All pre orders from our advance menu must be placed by 11pm the day before your event. If you miss the pre order deadline, your suite will have an Event Day menu to order items à la carte at an increased price through your suite attendant..

EVENT DAY MENU

After the deadline above, our Event Day Menu will be available in your suite and Event Day Pricing will be in effect. Please note that Event Day ordering is provided as a convenience to our guests and is designed to supplement a pre order, not replace it. As a result, "Event Day" orders may take longer to arrive as pre orders are given priority.

BEVERAGE ORDERING

All suites are equipped with consumption fridges that come fully stocked with a large variety of beer, ciders, seltzers, coolers, and Pepsi products including pop, water, and juice. Should you choose to unlock your consumption fridge, beverages will be billed based on consumption and the suite attendant will keep the fridge replenished throughout the night. Note that all consumed beverages must go on one bill at the end of the event. (Wine and liquor are not offered in the fridge and are required to be ordered by the bottle. Please see our menu for wine and liquor options.)

If you prefer to lock your consumption fridge, you can pre order drinks by the 6-pack that will be placed on the countertop in an ice well. Alternatively, you can order 6-packs and/or bottles from the suite attendant when you arrive and throughout the night as needed.

If you require your liquor cabinet or consumption fridges to be locked/unlocked for a specific event, please indicate this on your xDine pre order or by emailing the Suite Coordinator's.

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.

Suites Coordinators

Lexy Reimer
604.899.4996
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Laurentia Putri
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SUITE SERVICE

SPECIAL REQUESTS

Should you have any special requests, celebrations, or notable clients in attendance, please contact our Suites Coordinators and we will be happy to work with you to ensure every detail has been addressed. To request any special touches please contact the Suites Coordinators 72-hours in advance to ensure your request can be accommodated.

CANCELLATION POLICY

Should you find it necessary to cancel your suite catering order, please contact our Suite Coordinators as soon as possible and we will make every effort to accommodate your request.

BILLING

A credit card is required for all suite catering orders, either pre order or Event Day. For pre orders, Rogers Arena will follow the suite holder's xDine instructions regarding billing. For Event Day orders the suite host(s) must present a credit card in suite upon placing an order. At the end of an event, the suite host(s) will be presented with an itemized bill for purchases on their account. If you require an electronic copy of your final catering receipt, please request this through the Suite Coordinators. If you have a food and beverage credit given to you by your sales representative, this will come off your final bill at the end of the event.

Payment Methods

1. Direct Billing to a credit card on pre order processed on the event date
2. Credit card provided by host in-suite during event
3. Premium Passport
4. Food and Beverage Credit
5. Rogers Arena Gift Card

Please note we are a cashless arena.

PRE-AUTHORIZATION

Our billing system mandates a pre-authorization of the credit card provided for both pre orders and event day orders at the event. This action will result in a temporary "pending amount" on your credit card statement which typically clears within 5-10 business days from the time the pre-authorization amount is processed.

SERVICE CHARGES

Please note that all food and beverage items are subject to an 18% service charge. This service charge includes a 4.5% administrative fee, and a 13.5% gratuity. This gratuity is distributed to service employees exclusively as a shared tip reflected in wages, where 75% of the 13.5% gratuity is distributed to suite attendants, and 25% of the 13.5% gratuity is distributed to suite runners. If throughout your event you feel your suites team gave exceptional service, there is a line for you to add an additional gratuity which will go directly to your suite attendant. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

SECURITY/LOST AND FOUND

Please ensure all personal belongings are removed from each suite upon departure. Rogers Arena cannot be held responsible for any misplaced property, articles, or equipment left unattended in the suites. For lost items, please contact Security at 604.899.7500 or Lost and Found at 604.899.7803.

Suites Coordinators

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