

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.

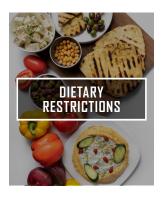
Chef Bartley finds much of his inspiration by listening to his fans, understanding their desires, and over delivering on their expectations. With a flair for nostalgia, he is always putting new twists on classic dishes that they love.

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

ROBERT BARTLEY, EXECUTIVE CHEF



















RESTRICTIONS

PLANT FOCUSED MENU

EXPERIENCE CARTS

EVENT DAY MENU

SERVICE & GENERAL INFORMATION

ORDER NOW

Suites Coordinators

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# SPECIAL DIETARY INDEX

**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 Cocktai

Vegan Taco Bar upon request

Garden Sushi, Deluxe Sushi, Aburi Salmon

Oshi Platter, Sashimi Platter, Mixed Oshi

Platter

Assorted Sushi upon request

**VEGAN** ①

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.





GF GLUTEN FREE



DF) DAIRY FREE







# 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.

cucumbers

GARDEN SUSHI PLATTER © ©

seasonal vegetable nigiri, avocado roll

# **COLD PLATTERS**

SERVES 8

160

| CLASSIC CAESAR SALAD ⊚ parmesan, lemon, focaccia croutons  | 65 |
|--|----|
| <b>CAPRESE SALAD</b> buffalo mozzarella bocconcini, cherry tomatoes, pine nut pesto  | 70 |
| <b>PROVISIONS KALE SALAD</b> rainbow kale, creamy tahini dressing, sesame & cashew crumb, parmesan cheese                    | 70 |
| FRESH CRUDITÉ WITH RANCH DIP ⊚ baby carrots, grape tomatoes, sugar snap peas, cucumber, baby peppers, gem lettuce, ranch dip | 85 |
| GREEK MEZZE PLATTER ® hummus, marinated feta, seasoned olives, toasted pita, sliced  | 90 |

vegetable roll, kappa roll, shiitake nigiri, bell pepper nigiri,

| APPETIZERS SER   | VES 8     |
|--|-----------|
| GARLIC KNOTS ⊚ pomodoro sauce  | 40        |
| FRENCH FRIES ⊚ ⊙ ⊚   | 47        |
| TATER TOTS ⊚ ⊚ sriracha maple mayo   | 47        |
| ONION RINGS ⊚ jalapeño ranch   | 47        |
| MUSHROOM DUMPLINGS ⊚ ⊙ sesame dipping sauce  | 75        |
| <b>VEGETARIAN SPRING ROLLS</b> ⊚ plum sauce  | 90        |
| SEASONAL FRESH FRUIT ⊚ ⊚ ⊙ ⊚   | 9!        |
| MUNCHIE SELECTION ⊚ ⊚ popcorn, kettle chips & dip, chips & salsa, M&M's  | 115       |
| VEGAN TACO BAR ⊚ cali crumble, pico de gallo, vegan cashew sour cream, guacamolo vegan shredded cheese, lettuce, red onion | 190<br>e, |

# CHEESE PIZZA mozzarella VEGGIE MEDITERRANEAN PIZZA mushroom, bell pepper, red onion, ripe tomato, mozzarella HANDMADE RICOTTA RAVIOLI homemade tomato sauce



# **PACKAGES**

Completely catered food packages designed to serve our fans.

# THE STICK N' RINK PRE-ORDER ONLY

BOTTOMLESS POPCORN © © V ®

CORN CHIPS, GUACAMOLE & SALSA @ @ V ®

FRESH CRUDITÉ PLATTER © © ①

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** 

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

BEEF TENDERLOIN

200

grilled vegetables, truffle roasted potatoes, shishito peppers



525 FOR 8 PEOPLE | 895 FOR 14 PEOPLE



210

325

# **OVERTIME** PRE-ORDER ONLY

BOTTOMLESS POPCORN © © V ®

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

### **VEGETARIAN SPRING ROLLS**

plum sauce

### **HUMMUS AND CHIPS**

TATER TOTS © 🖭

sriracha maple mayo

NANAIMO BARS @

walnut coconut base, custard cream



# IILTIMATE PRE-ORDER ONLY

BOTTOMLESS POPCORN © © ©

FRESH CRUDITÉ PLATTER (6) (6)

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 (6) 69 (9) 69

MACARONS ©

# **ENHANCEMENTS:**

MAUI BBQ BEEF SHORT RIBS

sweet, soy bbq glaze

ABURI SALMON OSHI SUSHI

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

SEAFOOD TOWER ®

king crab, lobster tails and prawns

WINE PAIRING:

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

### NO SUBSTITUTIONS ON PACKAGES



# 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 ⊚ ⊚<br>french onion dip | 45       |
| BOTTOMLESS POPCORN ⊚ Ø ⊙ ⊚           | 55       |
| CORN CHIPS, GUACAMOLE, SALSA 🎯 🞯 🛇 🎯 | 65       |
| MUNCHIE SELECTION © ©                | 115      |



DIETARY RESTRICTIONS

ADDETIZEDO

PLANT FOCUSED MENU

PACKAGES

À LA CARTE

DESSERTS

EXPERIENCE CARTS & COCKTAILS

BEVERAGES

EVENT DAY MENU

| APPEIIZERO   | SERVES 8       |
|--|----------------|
| GARLIC KNOTS <sup>⊚</sup> pomodoro sauce   | 40             |
| <b>DUMPLINGS</b> mushroom or pork, sesame dipping sauce  | 75             |
| MOZZARELLA STICKS crispy parmesan breadcrumbs, pomodoro sauce  | 75             |
| <b>VEGETARIAN SPRING ROLLS</b> ⊚ plum sauce  | 90             |
| <b>MEATBALLS &amp; GARLIC BREAD</b> slow cooked beef and pork meatballs, classic garlic bread, parmesan cheese   | 90             |
| MAUI BBQ BEEF SHORT RIBS sweet, soy bbq glaze  | 120            |
| CHINATOWN DIM SUM PLATTER pork & cabbage dumplings, crispy shrimp wontons, mushro dumplings, vegetarian spring rolls, thai sweet chili sauce, aromatic chili oil | 120<br>Dom     |
| CLASSIC WINGS ⊚ hot, thai sweet chili, honey garlic, salt & pepper, bbq  | 125            |
| CRISPY TIGER PRAWNS<br>thai chili dipping sauce  | 130            |
| CRISPY CHICKEN TENDERS plum sauce  | 135            |
| TUNA POKE BOWL<br>ahi tuna, sushi rice, mango, edamame, avocado, pickled cu<br>red cabbage, sriracha mayo  | 170<br>cumber, |
| CHICKEN TACO BAR shredded cheese, salsa, guacamole, sour cream, green onic lettuce, jalapeno   | 190<br>ons,    |
| VEGAN TACO BAR ⊙ cali crumble, pico de gallo, vegan cashew sour cream, guac vegan shredded cheese, lettuce, red onion  | 190<br>camole, |

# SUSHI PLATTERS 🔊

36 PCS

160

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 ⊚ ⊙ ⊚
vegetable roll, kappa roll, shiitake nigiri, bell pepper nigiri,
seasonal vegetable nigiri, avocado roll

ASSORTED 190 aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, salmon nigiri,

hamachi (yellowtail tuna) nigiri, ebi nigiri, tuna nigiri, california roll, avocado roll

**DELUXE** ⊚ 200 aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, california roll, crimson tide roll, avocado 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

85

FRESH CRUDITÉ ⊚ ⊚
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

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

. . . . . . .

| SALAUS SERV  |    |  |  |  |
|--|----|--|--|--|
| CLASSIC CAESAR parmesan, lemon, focaccia croutons  | 65 |  |  |  |
| PROVISIONS KALE SALAD ⊚ ⊚ rainbow kale, creamy tahini dressing, sesame & cashew crumb, parmesan cheese | 70 |  |  |  |
| CAPRESE SALAD © ©  | 70 |  |  |  |

| SLIDERS   | SERVES 8 |
|---|----------|
| CLASSIC CHEESEBURGER<br>add bacon +10                               | 130      |
| <b>CHICKEN</b> havarti cheese, mayo, relish, bread & butter pickles | 130      |
| MONTRÉAL SMOKED MEAT<br>rye bread, yellow mustard, dill pickles     | 130      |
| LOBSTER ROLL atlantic lobster, lemon aioli, on a fresh baked bun    | 150      |

# **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

**CANUCKS MIXED GRILL** 525

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

marinated steak, grilled lamb chops, smoked sausage **BEEF TENDERLOIN** 

grilled vegetables, truffle roasted potatoes, shishito peppers

# HOT DOGS AND FRIES

|  | <b>TATER TO</b> sriracha m     |
|--|--------------------------------|
|  | <b>ONION R</b> i<br>jalapeño r |
|  | FRIES – SE                     |
|  | NATHAN'S<br>classic cor        |
| JERUNER CONTROL OF THE PARTY OF |                                |
|  |                                |

| ATER TOTS – SERVES 8 ⊚ ⊙ ⊚<br>riracha maple mayo    | 47 |
|---|----|
| DNION RINGS – SERVES 8 ⊚ ⊚<br>alapeño ranch         | 47 |
| RIES – SERVES 8 ⊚ ⊚                                 | 47 |
| IATHAN'S HOT DOGS – SERVES 6 ⊚<br>lassic condiments | 75 |

# PIZZA

14" - 8 SLICES

540

| CHEESE © mozzarella   | 42 |
|---|----|
| <b>PEPPERONI</b> double pepperoni, mozzarella   | 47 |
| HAWAIIAN<br>ham, pineapple, mozzarella  | 47 |
| <b>BBQ BACON CHICKEN</b> bacon, chicken, mozzarella                                     | 47 |
| <b>VEGGIE MEDITERRANEAN</b> ⊚ mushroom, bell pepper, red onion, ripe tomato, mozzarella | 47 |
| <b>MEAT LOVERS</b> pepperoni, genoa salami, bacon, ham, spicy italian sausage,          | 47 |

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





# DESSERTS

SERVES 8

| PEANUI BUITER COOKIES 100 00 00  | 00      | CANDY BASKET                           |
|--|---------|--|
| ASSORTED COOKIE PLATTER ®  | 65      | assorted candy                         |
| chocolate chip cookies, oatmeal raisin and walnut cookies and<br>chocolate macadamia nut cookies | d white | CANADIAN DESS<br>nanaimo bar, butt     |
| CHOCOLATE CHIP COOKIES ⊚   | 70      | DESSERT PLATTE                         |
| WHITE CHOCOLATE MACADAMIA NUT COOKIES  | 70      | raspberry cake, ca<br>lemon meringue p |
| OATMEAL RAISIN AND WALNUT COOKIES © ©  | 70      | HOUSE-MADE C                           |
| CUPCAKES ®   | 70      | choice of 10" rour                     |
| chocolate cupcake, vanilla cupcake, strawberry cupcake   |         | customized to the                      |
| CELEBRATION CAKE ®   | 75      | A SELECTION OF                         |
| confetti cake, vanilla frosting  |         | GELATO CUPS @                          |
| MACARONS ©   | 75      | seasonal flavours                      |
| strawberry, raspberry, passionfruit, yuzu, earl grey, pistachio                                  |         |  |
| NANAIMO BARS ®   | 75      |  |
| walnut coconut base, custard cream   |         |  |

| assorted candy  | 0.            |
|---|---------------|
| CANADIAN DESSERT PLATTER ⊚ nanaimo bar, butter tart, s'mores bites  | 8             |
| <b>DESSERT PLATTER</b> © raspberry cake, carrot cake, chocolate peanut bar, banana crelemon meringue pie, mango lime cheesecake | 10<br>eam pie |
| HOUSE-MADE CAKES ⊚ choice of 10" round vanilla or chocolate flavour, customized to the occasion. Minimum 72–hour notice require | 22<br>ed.     |
| A SELECTION OF HAAGEN DAZS ICE CREAM BARS $ \odot $   | 8.25 e        |
| GELATO CUPS ©   | 8.50 e        |

food and beverage from the Canadian West Coast.



# **EXPERIENCE CARTS** & COCKTAILS Elevate your dining experience with one of our Experience Carts, featuring a selection of refined

# **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.)

| CRÈN | ۱E | BRÛL | ÉE | CART |  |  |  |  | 200 |
|------|----|------|----|------|--|--|--|--|-----|
|      |    |      |    |      |  |  |  |  |     |

torched by a chef in your suite, garnished with berries

### **GELATO CART** 200 chef attended, a selection of homemade flavours

### **CANNOLI CART** 200

sicilian filling, assorted toppings

### 450 **OYSTER CART**

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

### **CHEF CARVED PRIME RIB CART** FULL 850 / HALF 475

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  |            | RED   |      |
|--|------------|---|------|
| Clos Amador Cava, Brut Delicat Reserva NV, Spain                       | 60         | Barossa Valley Estate Shiraz 2022, Barossa Valley                               | 64   |
| Bottega 'Gold' Brut NV, <i>Prosecco</i>                                | 88         | Seven Stones 'Row 128' Merlot 2018, Okanagan Valley                             | 65   |
| Ferrari Rosé, Brut NV, <i>Trento</i>                                   | 98         | Catena 'High Mountain Vines' Malbec 2022, Mendoza                               | 68   |
| Forget-Brimont, 1er Cru, Brut NV, Champagne                            | 160        | Black Sage, Cabernet Franc 2022, Okanagan Valley                                | 68   |
| Dom Pérignon, Brut 2013, <i>Champagne</i>                              | 679        | Ultraviolet, Cabernet Sauvignon 2021, California                                | 75   |
| Roederer 'Cristal', Brut 2014, <i>Champagne</i>                        | 829        | Fairview Cellars, Pinot Noir 2022, Okanagan Valley                              | 77   |
| WHITE  |            | Rodney Strong, Cabernet Sauvignon 2019, Sonoma County                           | 85   |
| Kim Crawford Sauvignon Blanc 2024, Marlborough                         | 60         | Head High Pinot Noir 2020, Sonoma County  | 88   |
| Laughing Stock Pinot Gris 2023, Okanagan Valley                        | 64         | Lastella 'Fortissimo' (Merlot/Cabernet Sauvignon) 2022, Okanagan Valley         | 91   |
| Pieropan Soave 2023, Veneta  | 66         | Campo al Mare (Merlot, Cabernet Sauvignon) 2021, Bolgheri                       | 95   |
| JoieFarm 'Noble Blend' (Gewurztraminer/Riesling) 2023, Okanagan Valley | 68         | Argyle, Pinot Noir 2023, Willamette Valley                                      | 10-  |
| Nielson Chardonnay 2022, Monterey/Santa Barbara                        | 72         | Provenance, Merlot 2017, Napa Valley  | 119  |
| La Frenz 'Wits End Vineyard' Sauvignon Blanc 2023, <i>Naramata</i>     | 82         | Truchard, Cabernet Sauvignon 2021, Cameras                                      | 120  |
| Abbazia di Novacella, Pinot Grigio 2023, <i>Alto Adige</i>             | 86         | Burrowing Owl 'Meritage' (Merlot/Cabernet Sauvignon) 2020, Okanagan Valley      | 120  |
|  | 88         | Aquilini 'Family Blend' (Cabernet Sauvignon/Malbec) 2019, Red Mountain          | 129  |
| Lightning Rock 'Canyonview Vineyard' Chardonnay 2020, Okanagan Valley  |            | Robert Mondavi, Cabernet Sauvignon 2021, Napa Valley                            | 129  |
| Aquilini Sauvignon Blanc 2022, Red Mountain                            | 90         | Produttori del Barbaresco 2020, Piedmont  | 130  |
| MacIntyre 'Astra' Chardonnay 2020, Okanagan Valley                     | 96         | Painted Rock, Merlot 2019, Okanagan Valley                                      | 139  |
| Le Vieux Pin 'Ava' (Viognier/Roussanne) 2023, Okanagan Valley          | 98         | Vanessa 'Right Bank' (Merlot/Cabernet Sauvignon) 2019, Similkameen Valley       | 139  |
| Giant Steps 'Sexton Vineyard' Chardonnay 2020, Yarra Valley            | 100<br>108 | Osoyoos Larose 'Le Grand Vin' (Merlot/Cabernet Sauvignon) 2020, Okanagan Valley | 149  |
| Cloudy Bay Sauvignon Blanc 2023, Marlborough                           |            | Booker 'My Favorite Neighbor' Cabernet Sauvignon 2021, San Luis Obispo          | 159  |
| Olivier Riviere 'La Bastid' Viura 2021, <i>Rioja</i>                   | 117        | Tedeschi 'Marne 180' Amarone della Valpolicella Classico 2019, Veneta           | 16.  |
| Domaine Delaporte 'Chavignol' 2023, Sancerre                           | 149        | The Prisoner (Zinfandel/Cabernet Sauvignon) 2021, Napa Valley                   | 169  |
| Jean Collet 'Vaillons' ler Cru 2022, <i>Chablis</i>                    | 159        | Hess Collection 'Allomi Vineyard' Cabernet Sauvignon 2021, Napa Valley          | 17.5 |
| Artemis Karamolegos '34' Assyrtiko 2021, <i>Santorini</i>              | 175        | Black Hills 'Nota Bene' (Cabernet Sauvignon/Merlot) 2021, Okanagan Valley       | 179  |
| Lewis Chardonnay 2021, Napa Valley                                     | 289        | Mount Veeder, Cabernet Sauvignon 2021, Napa Valley                              | 189  |
| ROSÉ   |            | Aquilini, Cabernet Sauvignon 2017, <i>Red Mountain</i>                          | 199  |
| Château Miraval Rosé 2022, <i>Côtes de Provence</i>                    | 89         | Fanti, Brunello di Montalcino 2019, <i>Tuscany</i>                              | 21!  |
| Whispering Angel Rosé 2023, Provence                                   | 109        | Hall 'Cellar Select' Cabernet Sauvignon 2019, <i>Napa Valley</i>                | 22   |
|  |            | Antinori 'Tignanello' (Sangiovese/Cabernet Sauvignon) 2017, <i>Tuscany</i>      | 38   |

# **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 (IL)                                 |    |
| 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          |    |
| NESPRESSO COFFEE MACHINE                                  | 45 |
| 12 Caffeinated and Decaffeinated Pods, Cream, Milk, Sugar |    |

# BEER (G-PACK)

| DOMESTIC BEER                | 59 | IMPORT BEER                             | 63 |
|------------------------------|----|---|----|
| Canadian                     |    | Heineken                                |    |
| Coors Light                  |    | Dos Equis                               |    |
| Coors Original               |    | Madri                                   |    |
| SPECIALTY                    |    |   |    |
| Heineken 0.0 (non-alcoholic) | 44 | CRAFT BEER                              | 64 |
| Whistler Forager @           | 64 | Blue Moon Belgian-Style Wheat Ale       |    |
|                              |    | Superflux "Colour and Shape" IPA (4-Pac | k) |
|                              |    | Granville Island Pale Ale               |    |

# CIDER & COOLERS (6-PACK)

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

Clase Azul Reposado (375ml)

Clase Azul Reposado (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.

500

1,000

| VODKA  |                   | RUM   |  | BLENDED SCOTCH  |
|--|-------------------|---|--|---|
| Absolut  | 145               | Bacardi White   | 140  | Johnnie Walker 12 Black Label   |
| Ketel One  | 170               | Bacardi Gold  | 140  | SINGLE MALT SCOTCH  |
| Titos  | 170               | Captain Morgan Spiced                                     | 140  | Glenlivet 12  |
| Belvedere  | 200               | Kraken  | 145  | Oban 14   |
| Grey Goose   | 200               | Appleton Estate 12 Year Old                               | 240  | Glenlivet 18  |
| GIN  |                   | CANADIAN WHISKY   |  |   |
| Beefeater  | 145               | Crown Royal   | 150  |   |
| Tanqueray  | 150               | Forty Creek Double Barrel                                 | 220  |   |
| Bombay Sapphire<br>Victoria Empress 1908<br>Hendrick's | 160<br>190<br>210 | AMERICAN WHISKEY  Jack Daniel's Old No.7  Bulleit Bourbon | 175<br>190   | CAESAR BAR  |
| TEQUILA  |                   |   | .,,  | Mott's Clamato Original, Absolut V  |
| Tromba Blanco<br>Don Julio Blanco                      | 240<br>300        | IRISH WHISKEY Jameson                                     | 170  | blend caesar rim, pickled beans, w<br>horseradish, fresh lime wedges, sal |
| Patron Silver  | 325               |   |  | - Land  |
| Casamigos Blanco                                       | 325               |   |  |   |
| Casamigos Reposado                                     | 355               |   |  |   |
| Don Julio Reposado                                     | 355               |   | III. Proprie idelli  |   |
| Don Julio 1942 Añejo                                   | 1,000             |   | THE PERSON NAMED IN COLUMN TO PE |   |
| Southbound Blanco                                      | 400               |   | 1101111  |   |
| Southbound Reposado                                    | 450               |   |  | ABSOLUT ABSOLUT   |
| Southbound Anejo                                       | 500               | A Property of the Parks                                   | Ep ti forte  | VODKA   |
|  |                   |   |  |   |

# 300 430 500

SERVES 12

225

t Vodka (750ml), house 185 worcestershire, tabasco, salt & pepper



# 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 ⊚ ⊚ ⊙ french onion dip                                     | 55       |
| BOTTOMLESS POPCORN ⊚ ⊚ ⊙ ⊚  | 60       |
| CORN CHIPS, GUACAMOLE & SALSA 🏽 🕫 🗇 🗇                                   | 70       |
| MUNCHIE SELECTION © © popcorn, kettle chips & dip. chips & salsa. M&M's | 120      |

18% Service Charges:

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

145

36 PCS

# **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** 

plum sauce

| SLIDERS | SERVES 8 |
|---------|----------|
| BLIDENO | JEKVES 0 |

| CLASSIC CHEESEBURGER<br>add bacon +12                | 135 |
|--|-----|
| CHICKEN SLIDERS                                      | 135 |
| havarti cheese, mayo, relish, bread & butter pickles |     |

# SUSHI PLATTERS

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 aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, salmon nigiri, hamachi (yellowtail tuna) nigiri, ebi nigiri, tuna nigiri, california roll, avocado roll

MIXED OSHI PLATTER ⊚ 205 salmon oshi, ebi oshi, scallop oshi

**DELUXE** ⊚ 205 aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, california roll, crimson tide roll, avocado 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 © @ ① ® 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

| CHEESE ⊚ mozzarella   | 42 |
|---|----|
| PEPPERONI<br>double pepperoni, mozzarella   | 47 |
| HAWAIIAN<br>ham, pineapple, mozzarella  | 47 |
| BBQ BACON CHICKEN<br>bacon, chicken, mozzarella   | 47 |
| <b>VEGGIE MEDITERRANEAN</b> ⊗ mushroom, bell pepper, red onion, ripe tomato, mozzarella | 47 |
| MEAT LOVERS pepperoni, genoa salami, bacon, ham, spicy italian sausage, mozzarella      | 47 |

# HOT DOGS AND FRIES

| FRIES – SERVES 8 ⊗ ⊚ ⊙                          | 47 |
|---|----|
| TATER TOTS – SERVES 8 ⊚ ⊚ sriracha maple mayo   | 47 |
| ONION RINGS – SERVES 8 ⊚ jalapeño ranch         | 47 |
| NATHAN'S HOT DOGS – SERVES 6 classic condiments | 80 |

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 homemade tomato sauce BC SABLEFISH shiitake mushrooms, bok choy, quinoa, carrots CANUCKS MIXED GRILL 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<br>walnut coconut base, custard crème   | 75               |
| <b>DESSERT PLATTER</b> ⊚ raspberry cake, carrot cake, chocolate peanut bar, banana colemon meringue pie, mango lime cheesecake | 110<br>ream pie, |
| A SELECTION OF HAAGEN DAZS ICE CREAM BARS 🎯 🎯  | 8.25 ea          |
| GELATO CUPS<br>seasonal flavours   | 8.50 ea          |



<sup>\*</sup> pizza can be made gluten-free upon request + \$5

# **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 counter top 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
 Laurentia Putri

 604.899.4996
 604.899.7783

lexy.reimer@canucks.com Laurentia.putri@canucks.com

# SUITE SERVICE

### **SPECIAL REOUESTS**

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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