

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

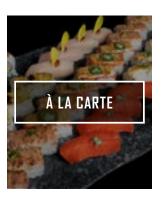


















SPECIAL DIETARY INDEX

VEGETARIAN ©

Bottomless Popcorn

Corn Chips, Guacamole & Salsa

7-Layer Dip

Kettle Chips

Munchie Selection

Spring Rolls

Vegan Taco Bar

Garden Sushi

Fresh Crudité

Greek Mezze Platter

Fruit Platter

Caesar Salad

Greek Salad

Trainer Recommended Salad

Cheese Pizza

Vegetarian Pizza

Fries

Tater Tots

Onion Rings

Ricotta Ravioli

All Desserts

Candy Basket

Crème Brûlée Cart

Cannoli Cart

Mushroom Dumplings

Garlic Knots

GLUTEN-FREE ©

Bottomless Popcorn

Corn Chips, Guacamole & Salsa

Glazed Baby Back Ribs

Fresh Crudité

Shrimp Cocktail

Gluten Free Pizza

Oyster Cart

Peanut Butter Cookies

Macarons

Oatmeal Raisin Cookies

Gelato

Haagen-Dazs Bars

Candy Basket

Crème Brûlée Cart

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VEGAN ①

Bottomless Popcorn

Corn Chips, Guacamole & Salsa

Spring Rolls

Vegan Taco Bar

Garden Sushi

Fresh Platter

Fries

Tater Tots

Onion Rings

Peanut Butter Cookies

Pizza with Vegan Cheese

Candy Basket

Mushroom Dumplings *no dip

Fresh Crudité *no dip

Kettle Chips *no dip

DAIRY FREE @

Bottomless Popcorn

Corn Chips, Guacamole & Salsa

Chicken Tenders

Glazed Baby Back Ribs

Crunchy Tiger Prawns

Salt and Pepper Dry Riblets

Classic Wings

Shrimp Wontons

Spring Rolls

Maui BBQ Beef Short Ribs

Tater Tots

Vegan Taco Bar

All Sushi

Fruit Platter

Seafood Tower

Prawn Cocktail

Trainer Recommended Salad

Montreal Smoked Meat

Lobster Roll

BC Sable Fish

Dairy Free Pizza

Hot Dogs

Onion Rings

Fries

Prime Rib Cart

Oyster Cart

Peanut Butter Cookies

Macarons

Pork and Mushroom Dumplings

Sweet & Sour Chicken

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.













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 © parmesan, lemon, focaccia croutons	60
TRAINER RECOMMENDED SALAD ⊚ ⊙ ⊙ quinoa, kale, arugula, green apples, sweet potato, dried cherries, spiced pumpkin seeds, toasted almonds, champagne vinaigrette	60
GREEK VILLAGE SALAD ⊚ ⊚ marinated feta, cucumber, red onion, olives, tomato, celery, red pepper, yellow pepper	65
GREEK MEZZE PLATTER ⊚ ⊚ hummus, marinated feta, seasoned olives, toasted pita, sliced cucumbers	90

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

GARDEN SUSHI PLATTER © © ①

seasonal vegetable nigiri, avocado roll

APPETIZERS	SERVES 8
MUNCHIE SELECTION ⊚ ⊚ popcorn, kettle chips & dip, chips & salsa, M&M's	110
FRESH CRUDITÉ WITH RANCH DIP ® ® baby carrots, celery, grape tomatoes, cauliflower, sugar sna cucumber, radish, yellow & red peppers	80 ap peas,
SEASONAL FRESH FRUIT	90
FRENCH FRIES [©]	40
TATER TOTS ⊚ ⊚ sriracha maple mayo	40
ONION RINGS ⊗ ⊗ jalapeño ranch	40
VEGETARIAN SPRING ROLLS ⊚ plum sauce	8.
VEGAN TACO BAR ⊙ cali crumble, pico de gallo, vegan cashew sour cream, guac vegan shredded cheese, lettuce, red onion	18! amole,
GARLIC KNOTS ⊚ pomodoro sauce	40
MUSHROOM DUMPLINGS ⊚ ⊙ sesame dipping sauce	75
ENTRÉES	SERVES 8

VEGGIE MEDITERRANEAN PIZZA ©

HANDMADE RICOTTA RAVIOLI ©

CHEESE PIZZA ®

homemade tomato sauce

mozzarella

150

mushroom, bell pepper, red onion, ripe tomato, mozzarella



45

40

125

PACKAGES

Completely catered food packages designed to serve our fans.

BOTTOMLESS POPCORN (6) (6)

CORN CHIPS, GUACAMOLE & SALSA @ @ V ®

THE STICK N' RINK PRE-ORDER ONLY

baby carrots, celery, grape tomatoes, cauliflower, sugar snap peas, cucumber, radish, yellow & red peppers, ranch dip

CLASSIC CHEESEBURGER SLIDERS

CRISPY CHICKEN TENDERS

plum sauce

CHEESE PIZZA ®

FRENCH FRIES ®

CHOCOLATE CHIP COOKIES ©

ENHANCEMENTS:

GREEK VILLAGE SALAD @ @ marinated feta, cucumber, red onion,

olives, tomato, celery, red pepper, yellow pepper

CRUNCHY TIGER PRAWNS

thai chili dipping sauce

PREMIUM SUSHI PLATTER

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

BEEF TENDERLOIN

grilled vegetables, truffle roasted potatoes, shishito peppers



515 FOR 8 PEOPLE | 875 FOR 14 PEOPLE



120

300

OVERTIME PRE-ORDER ONLY

BOTTOMLESS POPCORN © ©

7-LAYER DIP (G) (G)

sour cream, refried beans, guacamole, salsa, olives, cheddar cheese, jalapeños, tortilla chips

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

SHRIMP WONTONS

thai chili dipping sauce

TATER TOTS

sriracha maple mayo

NANAIMO BARS (6)

walnut coconut base, custard cream



ULTIMATE PRE-ORDER ONLY

BOTTOMLESS POPCORN © ®

FRESH CRUDITÉ PLATTER @ @

baby carrots, celery, grape tomatoes, cauliflower, sugar snap peas, cucumber, radish, yellow and red peppers, ranch dip

PREMIUM CHEESE SELECTION ® @

artisan selection of local & international cheese, grapes, dried fruits

CRISPY CHICKEN TENDERS

plum sauce

CRUNCHY TIGER PRAWNS

thai chili sauce

CANUCKS MIXED GRILL

marinated steak, grilled lamb chops, smoked sausage

SEASONAL FRUIT PLATTER © © V ®

MACARONS ®

ENHANCEMENTS:

CRISPY SHRIMP WONTONS thai chili sauce

MAUI BBQ BEEF SHORT RIBS

sweet, soy bbg 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
BOTTOMLESS POPCORN ⊚ ⊚	50
MUNCHIE SELECTION ⊚ ⊚ popcorn, kettle chips & dip, chips & salsa, M&M's	110
KETTLE CHIPS ⊚ ⊚ ⊙ french onion dip	45
CORN CHIPS, GUACAMOLE, SALSA 🏽 🌚 🗇 💮	60
7-LAYER DIP ⊚ ⊚ sour cream, refried beans, guacamole, salsa, olives, cheddar cheese, jalapeños, tortilla chips	55
CANDY BASKET ⊚ assorted candy	75



APPETIZERS SERVES 8 **CRISPY CHICKEN TENDERS** 120 plum sauce **GLAZED BABY BACK RIBS** 120 house bbg sauce 125 **CRUNCHY TIGER PRAWNS** thai chili dipping sauce SALT & PEPPER DRY RIBLETS ® 85 **CLASSIC WINGS** ® 120 hot, thai sweet chili, honey garlic, salt & pepper, bbg **CRISPY SHRIMP WONTONS** 75 thai chili sauce **VEGETARIAN SPRING ROLLS** © 85 plum sauce **MAUI BBQ BEEF SHORT RIBS** 120 sweet, soy bbq glaze 70 TATER TOT POUTINE cheese curds, gravy 185 **VEGAN TACO BAR** ① cali crumble, pico de gallo, vegan cashew sour cream, guacamole, vegan shredded cheese, lettuce, red onion **GARLIC KNOTS** © 40 pomodoro sauce 75 **DUMPLINGS** mushroom or pork, sesame dipping sauce 185 **CHICKEN TACO BAR** shredded cheese, salsa, guacamole, sour cream, green onions, lettuce, jalapeno

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.

150 vegetable roll, kappa roll, shiitake nigiri, bell pepper nigiri, seasonal vegetable nigiri, avocado roll

ASSORTED @ 180 aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, salmon nigiri, hamachi (yellowtail tuna) nigiri, ebi nigiri, tuna nigiri, california roll, avocado roll

DELUXE 190 aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, california roll, crimson tide roll, avocado roll

PREMIUM 200 aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, aburi hotate (scallop) oshi, premium bincho (tuna) nigiri, premium salmon nigiri, california roll, spicy tuna roll, avocado roll

ABURI SALMON OSHI 200 rice pressed into traditional boxed sushi, torched atlantic salmon. japanese mayo

COLD PLATTERS

king crab, lobster tails and prawns

classic horseradish cocktail sauce Jemon

PRAWN COCKTAIL

SERVES 8

FRESH CRUDITÉ ⊗ ⊚ baby carrots, celery, grape tomatoes, cauliflower, sugar snap peas, cucumber, radish, yellow & red peppers, ranch dip	80
CHARCUTERIE BOARD assorted dried and cured meats, grilled vegetables, olives, parmesan	125
PREMIUM CHEESE SELECTION ⊚ ⊚ artisan selection of local & international cheeses, grapes, dried fruits	130
GREEK MEZZE PLATTER ⊗ ⊗ hummus, tzatziki, marinated feta, sliced cucumbers, seasoned olive toasted pita, corn chips	90 es,
SEASONAL FRUIT ⊚ ⊚ ⊙ ⊚	90
SEAFOOD TOWER @ @	300

145

SALADS SERVE	
CLASSIC CAESAR ⊚ parmesan, lemon, focaccia croutons	60
TRAINER RECOMMENDED SALAD ⊚ ⊚ ⊙ quinoa, kale, arugula, green apples, sweet potato, dried cherries, spiced pumpkin seeds, toasted almonds, champagne vinaigrette	60
GREEK VILLAGE SALAD ⊚ ⊚ marinated feta, cucumber, red onion, olives, tomato, celery, red pepper, yellow pepper. Add chicken breast + 40	65

pepper, yellow pepper. Add chicken breast + 40				
PIZZA	14" – 8 SLICES			
CHEESE ® mozzarella	40			
PFPPFRONI	45			

PEPPERONI double pepperoni, mozzarella	45
HAWAIIAN ham, pineapple, mozzarella	45
BBQ BACON CHICKEN bacon, chicken, mozzarella	45
VEGGIE MEDITERRANEAN ⊚ mushroom, bell pepper, red onion, ripe tomato, mozzarella	45
MEAT LOVERS pepperoni, genoa salami, bacon, ham, spicy italian sausage, mozzarella	45

SLIDERS	SERVES 8
CLASSIC CHEESEBURGER add bacon +10	125
CHICKEN havarti cheese, mayo, relish, bread & butter pickles	125
MONTRÉAL SMOKED MEAT rye bread, yellow mustard, dill pickles	125

HOT DOGS AND FRIES

atlantic lobster, lemon aioli, on a fresh baked bun

LOBSTER ROLL

NATHAN'S HOT DOGS – SERVES 6 ⊚ classic condiments	75
TATER TOTS – SERVES 8 ⊚ ⊚ sriracha maple mayo	40
ONION RINGS – SERVES 8 ⊚ ⊚ jalapeño ranch	40
FRIES − SERVES 8 ⊚	40

ENTRÉES	SERVES 8
BEEF TENDERLOIN grilled vegetables, truffle roasted potatoes, shishito pepper	525 rs
CANUCKS MIXED GRILL marinated steak, grilled lamb chops, smoked sausage	500
BBQ PLATTER roasted chicken, bbq pork ribs, smoked brisket, cornbread, pickles	450
BC SABLEFISH shiitake mushrooms, bok choy, quinoa, carrots	425
SWEET AND SOUR CHICKEN jasmine rice, red, green, and yellow bell peppers, onion, pineapple	325
HANDMADE RICOTTA RAVIOLI © homemade tomato sauce	300



DESSERTS

SERVES 8

CHO	COL	ATE :	CHII	P C	00	ΚI	П
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OATMEAL RAISIN AND WALNUT COOKIES

HOMEMADE FUDGEEO COOKIES

PEANUT BUTTER COOKIES

ASSORTED COOKIE PLATTER

chocolate chip cookies, oatmeal raisin and walnut cookies and homemade fudgeeo cookies

CUPCAKES

chocolate cupcake, vanilla cupcake, strawberry cupcake

CELEBRATION CAKE

confetti cake, vanilla frosting

MACARONS

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

CANDY BASKET

assorted candy

65	NANAIMO BARS	/0
65	walnut coconut base, custard cream	
	CANADIAN DESSERT PLATTER	80

nanaimo bar, butter tart, s'mores bites

65 **DESSERT PLATTER** 100

raspberry chocolate cake, carrot cake, banana cream tart, peanut butter bar, vanilla cheesecake with blueberry topping, keylime bar

A SELECTION OF HAAGEN DAZS ICE CREAM BARS 8 ea

65 **GELATO CUPS** 8.25 ea seasonal flavours

75 HOUSE-MADE CAKES 200

choice of 10" round vanilla or chocolate flavour,

customized to the occasion. Minimum 72–hour notice required.



EXPERIENCE CARTS & COCKTAILS Elevate your dining experience with one of our

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

17/cocktail

(please note the signature cocktail changes per event. A minimum order of 10 cocktails is required.)

CHEF CARVED PRIME RIB CART

FULL 850 / HALF 475

chef attended, AAA prime rib, soft sandwich rolls, horseradish, mayonnaise, dijon mustard

OYSTER CART

450

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

CRÈME BRÛLÉE CART

200

torched by a chef in your suite, garnished with berries

GELATO CART

200

200

chef attended, a selection of homemade flavours

CANNOLI CART

sicilian filling, assorted toppings

SMALL BATCH COCKTAILS

Experience Carts, featuring a selection of refined food and beverage from the Canadian West Coast.

SERVES 6

PRE-ORDER ONLY

MARGARITA 120

NEGRONI 120

COSMOPOLITAN 120

Suites Coordinators

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DIETARY Restriction: PLANT FOCUSED

PACKAGES

À LA CARTE

DESSERTS

EXPERIENCE CARTS & COCKTAILS

BEVERAGE

EVENT DAY MENU

SERVICE & General information

ORDER NOW

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, Trento	98
Forget-Brimont, 1er Cru, Brut NV, Champagne	160
Dom Pérignon, Brut 2013, <i>Champagne</i>	679
Roederer 'Cristal', Brut 2014, <i>Champagne</i>	829
WHITE	
Kim Crawford Sauvignon Blanc 2023, Marlborough	60
Sperling 'Old Vines' Riesling 2021, Okanagan Valley	60
Tolloy Pinot Grigio 2022, <i>Alto Adige</i>	64
Laughing Stock Pinot Gris 2022, Okanagan Valley	64
Pieropan Soave 2023, Veneta	66
JoieFarm 'Noble Blend' (Gewurztraminer/Riesling) 2023, Okanagan Valley	68
Nielson Chardonnay 2022, Monterey/Santa Barbara	72
La Frenz 'Wits End Vineyard' Sauvignon Blanc 2023, <i>Naramata</i>	82
Lightning Rock 'Canyonview Vineyard' Chardonnay 2020, Okanagan Valley	88
Aquilini Sauvignon Blanc 2022, <i>Red Mountain</i>	90
MacIntyre 'Astra' Chardonnay 2020, Okanagan Valley	96
Le Vieux Pin 'Ava' (Viognier/Roussanne) 2023, Okanagan Valley	98
Giant Steps 'Sexton Vineyard' Chardonnay 2020, Yarra Valley	100
Cloudy Bay Sauvignon Blanc 2023, Marlborough	108
Olivier Riviere 'La Bastid' Viura 2021, <i>Rioja</i>	117
Domaine Delaporte 'Chavignol' 2022, Sancerre	149
Jean Collet 'Vaillons' ler Cru 2022, <i>Chablis</i>	159
Artemis Karamolegos '34' Assyrtiko 2021, <i>Santorini</i>	175
Lewis Chardonnay 2021, Napa Valley	289
ROSÉ	
Château Miraval Rosé 2022, <i>Côtes de Provence</i>	89
Whispering Angel Rosé 2023, Provence	109

RED	
Seven Stones 'Row 128' Merlot 2018, Okanagan Valley	60
Barossa Valley Estate Shiraz 2022, Barossa Valley	64
Catena 'High Mountain Vines' Malbec 2021, Mendoza	68
Black Sage Cabernet Franc 2021, Okanagan Valley	68
J. Lohr 'Seven Oaks' Cabernet Sauvignon 2021, Paso Robles	72
Ultraviolet Cabernet Sauvignon 2021, California	75
Fairview Cellars Pinot Noir 2022, Okanagan Valley	77
Sunrock Cabernet Sauvignon 2020, Okanagan Valley	80
Head High Pinot Noir 2020, Sonoma County	88
Lastella 'Fortissimo' (Merlot/Cabernet Sauvignon) 2022, Okanagan Valley	91
Campo al Mare (Merlot, Cabernet Sauvignon) 2021, Bolgheri	95
Aquilini 'Family Blend' (Cabernet Sauvignon/Malbec) 2019, Red Mountain	99
Fidora 'Monte Tabor' Valpolicella Ripasso 2019, Veneta	99
Argyle Pinot Noir 2022, Willamette Valley	104
Simi 'Landslide Vineyard' Cabernet Sauvignon 2019, Alexander Valley	104
BonAnno Cabernet Sauvignon 2021, Napa Valley	111
Vanessa 'Right Bank' (Merlot/Cabernet Sauvignon) 2019, Similkameen Valley	119
Truchard Cabernet Sauvignon 2021, Cameras	120
Burrowing Owl 'Meritage' (Merlot/Cabernet Sauvignon) 2020, Okanagan Valley	120
Robert Mondavi Cabernet Sauvignon 2019, Napa Valley	129
Produttori del Barbaresco 2019, Piedmont	136
Painted Rock Merlot 2019, Okanagan Valley	139
Osoyoos Larose 'Le Grand Vin' (Merlot/Cabernet Sauvignon) 2019, Okanagan Val	ley 149
Booker 'My Favorite Neighbor' Cabernet Sauvignon 2021, San Luis Obispo	159
Tedeschi 'Marne 180' Amarone della Valpolicella Classico 2018, Veneta	165
The Prisoner (Zinfandel/Cabernet Sauvignon) 2021, Napa Valley	169
Hess Collection 'Allomi Vineyard' Cabernet Sauvignon 2021, Napa Valley	175
Aquilini Cabernet Sauvignon 2017, Red Mountain	179
Black Hills 'Nota Bene' (Cabernet Sauvignon/Merlot) 2021, Okanagan Valley	179
Mount Veeder Cabernet Sauvignon 2021, Napa Valley	189
Fanti Brunello di Montalcino 2019, <i>Tuscany</i>	215
Hall 'Cellar Select' Cabernet Sauvignon 2019, Napa Valley	229

Antinori 'Tignanello' (Sangiovese/Cabernet Sauvignon) 2017, Tuscany

BREAKAWAY THIRST QUENCHERS

WATER	
Canucks Bottled Water (6-Pack)	32
Bubly (Strawberry, Cherry, Lime) (6-Pack)	30
Montellier (1 L)	12
Thirsty Buddha Coconut Water (4-Pack)	26
ASSORTED JUICES (4-Pack)	24
Mott's Clamato Juice (1L)	
Dole Ruby Red Grapefruit Juice	
Tropicana Orange Juice	
Ocean Spray Cranberry Juice	
SPORT & ENERGY DRINKS (4-Pack)	
Gatorade	32
Rockstar Energy Drink	52
SOFT DRINKS (6-Pack)	30
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 (6-PACK)

DOMESTIC BEER	58	IMPORT BEER	60
Canadian		Heineken	
Coors Light		Dos Equis	
Coors Original		Madri	
SPECIALTY			
Heineken 0.0 (non-alcoholic)	44	CRAFT BEER	63
Whistler Forager @	62	Blue Moon Belgian-Style Wh	eat Ale
		Hop Valley Bubble Stash IPA	
		Superflux "Colour and Shape	" IPA (4-Pack)
		Granville Island Pale Ale	

CIDER & COOLERS (6-PACK)

CIDERS	62	COOLERS	
Strongbow Apple Cider Origin	nal Dry (4-Pack)	Simply Spiked Lemonade	66
		Coors Seltzer	66
		Aperol Spritz (4-Pack)	62

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		RUM	
Absolut	140	Captain Morgan White	130
Ketel One	150	Captain Morgan Dark	130
Titos	170	Captain Morgan Spiced	130
Belvedere	195	Kraken	135
Grey Goose	195	Appleton Estate 12 Year Old	240
GIN		CANADIAN WHISKY	
Beefeater	135	Crown Royal	140
Tanqueray	140	Forty Creek Double Barrel	215
Bombay Sapphire	150	AMERICAN WHISKEY	
Victoria Empress 1908	190	Jack Daniel's Old No.7	170
Hendrick's	200	Bulleit Bourbon	185
TEQUILA		buttert bourbon	100
Tromba Blanco	230	IRISH WHISKEY	
Don Julio Blanco	295	Jameson	170
Patron Silver	320	BLENDED SCOTCH	
Casamigos Blanco	320	Johnnie Walker 12 Black Label	225
Casamigos Reposado	350		
Casamigos Añejo	400	SINGLE MALT SCOTCH	
Don Julio Reposado	350	Glenlivet 12	290
Don Julio 1942 Añejo	1,000	Oban 14	430
Clase Azul Reposado (375ml)	500	Glenlivet 18	500
Clase Azul Reposado (750ml)	1,000	COGNAC & BRANDY	
		Courvoisier VSOP	300
		Remy Martin VSOP	300
		Hennessey XO	900
		Remy Martin Louis XIII	8000

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

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
BOTTOMLESS POPCORN © ©	55
CORN CHIPS, GUACAMOLE & SALSA 🐵 🐵 🔿 🐵	65
KETTLE CHIPS ⊚ ⊚ ⊙ french onion dip	55
MUNCHIE SELECTION ⊚ ⊚ popcorn, kettle chips & dip, chips & salsa, M&M's	110
CANDY BASKET © assorted candy	80

18% Service Charges:

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

APPETIZERS	SERVES 8	SLIC
CHICKEN TENDERS plum sauce	130	CLASSI add bac
GLAZED BABY BACK RIBS house bbq sauce	130	
CRUNCHY TIGER PRAWNS thai chili dipping sauce	130	
SALT & PEPPER DRY RIBLETS	95	
CLASSIC WINGS ⊚ hot, thai sweet chili, honey garlic, salt & pepper, bbq	130	SUS
VEGETARIAN SPRING ROLLS ⊚ plum sauce	95	We spe made ii
CRISPY SHRIMP WONTONS thai chili sauce	80	Served
DUMPLINGS mushroom or pork, sesame dipping sauce	80	aburi sa hamach
TATER TOT POUTINE cheese curds, gravy	70	avocado
GARLIC KNOTS © pomodoro sauce	40	aburi sa crimsor
		DDEMI

SLIDERS	SERVES 8
CLASSIC CHEESEBURGER add bacon +12	130

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 ⊚ 185 aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, salmon nigiri, hamachi (yellowtail tuna) nigiri, ebi nigiri, tuna nigiri, california roll, avocado roll

DELUXE195
aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, california roll,
crimson tide roll. avocado roll

PREMIUM 205

aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, aburi hotate (scallop) oshi, premium bincho (tuna) nigiri, premium salmon nigiri, california roll, spicy tuna roll, avocado roll

ABURI SALMON OSHI205 rice pressed into traditional boxed sushi, torched atlantic salmon, japanese mayo

COLD PLATTERS

SERVES 8

FRESH CRUDITÉ ⊚ ⊚ 90 baby carrots, celery, grape tomatoes, cauliflower, sugar snap peas, cucumber, radish, yellow & red peppers, ranch dip

PREMIUM CHEESE SELECTION ⊚ ⊚ 140 artisan selection of local & international cheeses, grapes, dried fruits

SEASONAL FRUIT © © 0 0 9 95

SALADS

36 PCS

SERVES 8

CLASSIC CAESAR ⊚ 65 parmesan, lemon, focaccia croutons

18% Service Charges:

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

PIZZA 14" – 8 SLICES

CHEESE ⊚ mozzarella	40
PEPPERONI double pepperoni, mozzarella	45
HAWAIIAN ham, pineapple, mozzarella	45
BBQ BACON CHICKEN bacon, chicken, mozzarella	45
VEGGIE MEDITERRANEAN ⊚ mushroom, bell pepper, red onion, ripe tomato, mozzarella	45
MEAT LOVERS pepperoni, genoa salami, bacon, ham, spicy italian sausage, mozzarella	45

HOT DOGS AND FRIES

NATHAN'S HOT DOGS – SERVES 6 classic condiments	80
FRIES − SERVES 8 · · · · · · · · · · · · · · · · · ·	40
TATER TOTS – SERVES 8 ⊗ ⊗ sriracha maple mayo	40
ONION RINGS – SERVES 8 ⊗ ⊗ jalapeño ranch	40

18% Service Charges:

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

ENTRÉES

SERVES 8

BEEF TENDERLOIN grilled vegetables, truffle roasted potatoes, shishito pepp	540 FOR 8 ers
CANUCKS MIXED GRILL marinated steak, grilled lamb chops, smoked sausage	515 FOR 8
BC SABLEFISH is shiitake mushrooms, bok choy, quinoa, carrots	440 FOR 8
HANDMADE RICOTTA RAVIOLI ® homemade tomato sauce	310 FOR 8

DESSERT

SERVES 8

DESSERT PLATTER ⊚ raspberry chocolate cake, carrot cake, blu	,	100 banana
bream tart, peanut butter bar, lemon bro	wnie	
CHOCOLATE CHIP COOKIES ©		65
OATMEAL RAISIN AND WALNUT COOKI	IES ©	65
NANAIMO BARS walnut coconut base, custard crème		70
A SELECTION OF HAAGEN DAZS ICE CRE	EAM BARS @ @	8 ea
GELATO CUPS seasonal flavours		8.25 ea



^{*} 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
 Taylor Vanthournout

 604.899.4996
 604.899.7783

lexy.reimer@canucks.com taylor.vanthournout@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.

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