



2025-26

**EXECUTIVE
SUITES
MENU**

WELCOME

As one of our valued VIP guests, your continued support means the world to us, and on behalf of the Calgary Sports and Entertainment Corporation, we would like to welcome you back to another season at the Scotiabank Saddledome. We are excited to host you and your guests in our executive suites for Flames, Hitmen, Wranglers, Roughnecks games and spectacular concerts.

Our passionate and visionary culinary team has created a menu to compliment your experience as you attend and host our events. New items to tempt you include our Shrimp Cocktail, Tuna 'Niçoise', Broccoli Caesar Salad, Lobster Croquettes and Maple Miso Glazed Sablefish. Indulge in one of our three new chef-curated packages and the new "Build Your Own" package option that offers the opportunity to curate your own package, every step of the way.

Our craft beer selection from our neighbours at Banded Peak is a fan favourite. Our wines have been selected to provide the perfect bottle for each occasion.

As a valued suite holder, you and your guests will receive the very best service from the moment you place your order, until the time you leave the event. Please visit our general information section in the back of the menu to assist in guiding your suite dining journey.

Our mission is to enhance your executive suite experience by sharing our ingredients for successful events, true culinary passion and heartfelt hospitality with you. We will make every effort to exceed your expectations. We value your feedback—please do not hesitate to contact us directly with any comments that you would like to share.

We look forward to providing you with an enjoyable and memorable experience!



HEIRLOOM TOMATO SALAD
FOOD PHOTOGRAPHY - SOFIA KATHERINE PHOTOGRAPHY

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[2] DENOTES ITEMS THAT REQUIRE
TWO BUSINESS DAYS ADVANCE NOTICE



TUNA 'NIÇOISE'



PACKAGES

Face Off 2

550 / SERVES 8

FRESHLY POPPED BUTTERY POPCORN

Bottomless

OUR FAMOUS SEVEN LAYER DIP

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

GARDEN FRESH VEGETABLES

Vegan ranch dip

OKTOBERFEST PLATTER

Mini soft pretzels, bratwurst, Mennonite sausage, bourbon fondue, beer mustard

FLAMES CLASSIC WINGS *GF OPTION*

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

CUBAN PORK DRUMETTES

Citrus jalapeño sauce, red pepper salsa

MINI BEIGNETS

Red berry filling

Power Play 2

675 / SERVES 8

JALAPEÑO CHEDDAR POPCORN

Lightly spiced cheddar seasoning, smoked salt

SHRIMP COCKTAIL

House made cocktail sauce, lemon

CHARCUTERIE BOARD *GF OPTION*

Locally cured meat, French cornichons, marinated olives, grainy mustard, crostinis

CANADIAN CHEESE SELECTION *GF OPTION*

Premium collection of Canadian cheeses, fig jam, assorted crackers

CRISPY CONFIT DUCK WINGS

Korean barbecue glaze

SANTA FE FAJITA BAR *GF OPTION*

Sautéed peppers and onions, flour tortillas, lettuce, tomatoes, cheddar cheese, sour cream, salsa

CHOICE OF:

Carne Asada Flank Steak

Chili Lime Chicken

Roasted Corn and Beans

FRESH FRUIT PLATTER

S'MORES COOKIE BARS

Graham cracker crust, toasted marshmallows, salted pretzels, dark chocolate

NEW THIS SEASON

Build Your Own 2 475 / SERVES 8

Upon ordering, you'll be asked to select items from each section of the menu and create a package that is curated for you and your guests.



Game Winner 2

775 / SERVES 8

BROCCOLI CAESAR SALAD

Double smoked bacon, grana padano, herb croutons, radish, house made caesar vinaigrette

EAST COAST LOBSTER ROLLS

Butter poached lobster, toasted brioche sliders, bell peppers, celery, tarragon mayo, crispy onions

FLAMES CLASSIC WINGS *GF OPTION*

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

PACIFIC RIM COMBO

Ginger chicken bites, chicken gyoza, vegetarian spring rolls, sweet chili dipping sauce, plum sauce

SALTIMBOCCA MEATBALLS

Pork, prosciutto, sage, grana padano, pomodoro sauce

FLAMES MIXED GRILL

Alberta beef sirloin, roasted pork loin, herb chicken legs, charred brown butter cabbage, duck fat baby potatoes, mustard jus

MINI LEMON TARTS

Meringue, fresh berries



GAME WINNER - EAST COAST LOBSTER ROLLS



À LA CARTE
SELECTIONS

Snacks

SERVES 8

SALSA | GUACAMOLE | CHEESE | CHIPS 70

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

SNACK TOWER 175

Individual bags of Miss Vickie's kettle chips, corn nuts, honey roasted peanuts, chocolate covered pretzels, pepperoni sticks, freshly popped buttery popcorn

PICKLE BAR 40

House made pickled vegetables, sweet and spicy olives, bread and butter, dill pickle chips

PICK 'N' MIX 70

Spiced cashews, yogurt covered raisins, spiced pecans, candy coated chocolate almonds, chocolate pretzels

CHIPOTLE RANCH CHEX MIX 35

Mini salted pretzels, corn nuts, puffed lattice chips, smoky and cool seasoning

FRESHLY POPPED BUTTERY POPCORN 26

Bottomless

JALAPEÑO CHEDDAR POPCORN 22

Lightly spiced cheddar seasoning, smoked sea salt

Cold Appetizers

SERVES 8

CHARCUTERIE BOARD 95

Locally cured meats, French cornichons, marinated olives, grainy mustard, crostinis

OUR FAMOUS SEVEN LAYER DIP 66

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

EAST COAST LOBSTER ROLLS 127

Butter poached lobster, toasted brioche sliders, bell peppers, celery, tarragon mayo, crispy onions

SHRIMP COCKTAIL 95

House made cocktail sauce, lemon

TUNA 'NIÇOISE' 85

Coriander and fennel crusted ahi tuna, baby potatoes, black olives, snap peas, cherry tomatoes, frisée, herb vinaigrette

ASIAN PRAWN SALAD ROLLS 80

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

TRIO OF DIPS 65

Red pepper hummus, olive tapenade, artichoke dip, grilled pita bread

CANADIAN CHEESE SELECTION *GF OPTION* 130

Premium collection of Canadian cheeses, fig jam, assorted crackers and crostinis



Sushi 2

SERVES 8

SUPREME 300

Fried dragon, rainbow, California rolls, assorted sashimi

CLASSIC 235

Maki rolls, assorted sashimi

VEGETARIAN 225

Vegetable maki rolls, kappa rolls, seasonal vegetable nigiri sushi

Pizza

18" | 12 Slices | GF Option

PEPPERONI 54

HAWAIIAN 54

CHEESE 54

Garden Fresh

SERVES 8

GARDEN FRESH VEGETABLES 75

Vegan ranch dip

HERITAGE GREENS 2 55

Fennel, shaved heirloom carrots, sunflower seeds, radishes, creamy tarragon vinaigrette

SQUASH AND KALE SALAD 2 65

Butternut squash, kale, apple, dried cranberries, goat cheese, candied walnuts, maple and roasted shallot vinaigrette

BROCCOLI CAESAR SALAD 70

Double smoked bacon, grana padano, herb croutons, radish, house made caesar vinaigrette

HEIRLOOM TOMATO SALAD 2 65

Heirloom tomatoes, red onions, arugula, crispy parmesan, basil vinaigrette



GARDEN FRESH - SQUASH AND KALE SALAD



Hot Appetizers

SERVES 8

VEGETARIAN SPRING ROLLS 95

Carrots, cabbage, bean sprouts, plum sauce

OKTOBERFEST PLATTER 2 85

Mini soft pretzels, Mennonite sausage, bratwurst, bourbon fondue, beer mustard

SALTIMBOCCA MEATBALLS 2 120

Veal, prosciutto, sage, grana padano, pomodoro sauce

MARINATED PRAWNS 2 115

Smoked paprika, garlic herb prawns, red pepper salsa, grilled lemon

PACIFIC RIM COMBO 130

Ginger chicken bites, chicken gyoza, vegetarian spring rolls, plum sauce sweet chili dipping sauce

LOBSTER CROQUETTES 2 160

Spiny lobster, lobster bechamel, herbs, gribiche sauce

LEMON CHILI CHICKEN SKEWERS 2 125

Fennel parsley salad, garlic sauce

FLAMES CLASSIC WINGS GF OPTION 135

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

CUBAN PORK DRUMETTES 130

Citrus jalapeño sauce, red pepper salsa

CRISPY CONFIT DUCK WINGS 2 105

Sour cherry Korean glaze, sesame seeds, cilantro

MINI SLIDERS 2 97

CHOICE OF:

Flames brisket cheesesteak, peppers, onions, jalapeño cheese sauce

Impossible vegan burger sliders, dill pickle, burger sauce, vegan cheddar

JALAPEÑO POPPER DIP 2 115

Corn tortilla chips, candied jalapeño relish

JUMBO ALL-BEEF HOT DOGS 58

Eight classic all-beef hot dogs

GOURMET HOT DOG BAR 90

Eight classic all-beef hot dogs with onions, bacon, cheese, crispy onions, tomato jam



HOT APPETIZERS - LOBSTER CROQUETTES

Signature Entrées

SERVES 8

SURF 'N' TURF [2] 450

28-day aged Alberta ribeye, butter poached lobster tails, scalloped potatoes, roasted broccolini, red wine bone marrow jus

SEAFOOD TOWER DELUXE [2] 385

Citrus poached lobster tails, East Coast oysters, ahi tuna, chilled jumbo prawns, poached scallops, classic garnishes

BEEF AND YORKSHIRE PUDDING [2] 270

28-day aged Alberta beef tenderloin, caramelized onions, fresh Yorkshire pudding, red wine demi-glaze

ALBERTA BEEF TENDERLOIN [2] 325

28-day aged Alberta beef, potato pavé, Brussel sprouts, honey-sherry glazed root vegetables, red wine demi-glaze

FLAMES MIXED GRILL [2] 255

Alberta beef sirloin, roasted pork loin, herb chicken legs, charred brown butter cabbage, duck fat baby potatoes, mustard jus

MAPLE MISO GLAZED SABLEFISH [2] 210

Asian black rice, steamed bok choy, marinated shiitake mushrooms

HERB CRUSTED LAMB RACKS [2] 260

Braised lamb shoulder, butternut squash ravioli, wilted Swiss chard, roasted garlic jus

SANTA FE FAJITA BAR [2] *GF OPTION*

Sautéed peppers and onions, flour tortillas, lettuce, tomatoes, cheddar cheese, sour cream, salsa

CHOICE OF:

Carne Asada Flank Steak 140

Chili Lime Chicken 140

Roasted Corn and Beans 130

BISON CANNELLONI [2] 155

Braised bison, tomatoes, spinach, ricotta, fiore di latte, grana padano, basil

MUSHROOM RAVIOLI [2] 100

Truffle cream, leek fondant, peas, parmesan, chives



SIGNATURE ENTRÉES
MAPLE MISO GLAZED SABLEFISH



Sweet Suite Endings

SERVES 8

FRESH FRUIT PLATTER 85

DECADENT, RICH CHOCOLATE FUDGE BROWNIES [2] 55

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

S'MORES COOKIE BARS [2] 60

Graham cracker crust, toasted marshmallows, salted pretzels, dark chocolate

BAGGED CANDY [2] 80

Assorted premium gummies and licorice candies

RETRO CANDY [2] 200

A tower of nostalgic candies to bring you back to your childhood

MINI BEIGNETS 40

Red berry filling

FRESH BAKED COOKIES BAKER'S DOZEN 40

Chocolate chip, double chocolate chip, white chocolate macadamia, oatmeal raisin

DECADENT GOURMET COOKIES [2] HALF DOZEN 60

Graham Slam, Dough Dough, Fudgy Oreo, Salty Sweet, Barlicious, Smarty Pants

HÄAGEN-DAZS ICE CREAM BARS EACH 9

Vanilla and milk chocolate, vanilla and almonds

MINI LEMON TARTS [2] 60

Meringue, fresh berries

CUSTOMIZED DESSERTS [2]

We can provide personalized, decorated cakes for your next special celebration. The cake and candles will be delivered to your suite at a specified time of your choosing. Advance notice required.

Please contact foodorder@calgaryflames.com or call 403-571-9775.

SWEET SUITE ENDINGS
DECADENT GOURMET COOKIES



SPECIAL DIETARY INDEX

SNACKS	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Salsa Guacamole Cheese Chips	✗									
Snack Pack	✗		✗							
Pickle Bar	✓		✓							
Pick 'N' Mix	✗						✗			
Ranch Chex Snack Mix	✗		✗							
Jalapeño Cheddar Popcorn	✗							✗		
COLD APPETIZERS	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Charcuterie Board			✓			✗				
Our Famous Seven Layer Dip	✗									
East Coast Lobster Rolls	✗	✗	✗		✗					
Shrimp Cocktail					✗					
Tuna 'Niçoise'				✗						
Asian Prawn Salad Rolls			✓		✓			✗		
Trio Of Dips			✓							✗
Canadian Cheese Board	✗		✓							
SUSHI	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Supreme			✗	✗	✗			✗		✗
Classic			✗	✗	✗			✗		✗
Vegetarian			✗					✗		✗

✗ Items **CAN NOT** be made without the allergen

✓ Items **CAN** be made without the allergen

All items can potentially be cross contaminated with product that may have contained gluten, dairy, nuts or soy.
Please be aware the Scotiabank Saddledome is NOT a nut-free zone. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.



PIZZA	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Pepperoni Pizza	✓		✓			✗				
Hawaiian Pizza	✓		✓			✗				
Cheese Pizza	✓		✓							

GARDEN FRESH	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Garden Fresh Vegetables								✓		
Heritage Greens										
Squash And Kale Salad	✓						✓			
Broccoli Caesar Salad	✓	✗	✓	✗		✓				
Heirloom Tomato Salad	✓									

HOT APPETIZERS	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Vegetarian Spring Rolls			✗					✗		
Oktoberfest Platter	✗		✗			✗			✗	
Saltimbocca Meatballs	✗	✗				✗				
Marinated Prawns					✗				✓	
Pacific Rim Combo	✗		✗		✗			✗		
Lobster Croquettes	✗	✗	✗		✗				✗	
Lemon Chili Chicken Skewers										
Flames Classic Wings (Non-Breaded)								✗		
Flames Classic Wings			✗							
Cuban Pork Drumettes						✗				
Crispy Confit Duck Wings			✗					✗		✗
Mini Brisket Sliders	✗	✗	✗							
Mini Impossible Sliders			✗							✗
Jalapeño Popper Dip	✗		✓							
Jumbo All-Beef Hot Dogs			✗							
Gourmet Hot Dog Bar			✗			✓				

SIGNATURE ENTRÉES	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Surf 'N' Turf	✓				✗			✗	✗	
Seafood Tower Deluxe				✗	✗					
Beef and Yorkshire Pudding	✓	✗	✗					✗	✗	
Alberta Beef Tenderloin	✓							✗	✗	
Flames Mixed Grill	✗					✗		✗	✗	
Maple Miso Glazed Sablefish			✗	✗				✗		✗
Herb Crusted Lamb Racks		✗	✗					✗		
Santa Fe Fajita Bar	✓		✓							
Bison Cannelloni	✗	✗	✗						✗	
Mushroom Ravioli	✗	✗	✗						✗	

SWEET SUITE ENDINGS	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Market Fresh Fruit Platter										
Chocolate Fudge Brownies	✗	✗								
S'more Cookie Bars	✗	✗	✗							
Bagged Candy						✗				
Retro Candy						✗				
Mini Beignets	✗	✗	✗							
Fresh Baked Cookies	✗	✗	✗				✓			
Decadent Gourmet Cookies	✗	✗	✗				✗			
Häagen-Dazs Ice Cream Bars	✗	✗					✓			
Mini Lemon Tarts	✗	✗	✗							

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BEVERAGES

White Wine

PER 750 mL BOTTLE

PINOT GRIGIO

Mezzacorona, *Trentino, ITA* 58

Paladin, *Veneto, ITA* 67

CHARDONNAY

Poplar Grove, *Naramata, BC, CAN* 85

Laroche, Saint Martin, *Chablis, FRA* 107

SAUVIGNON BLANC

Carmen Gran Reserva, *Casablanca Valley, CHI* 62

Bailly-Lapierre Saint-Bris, *Burgundy, FRA* 88

OTHER CONSIDERATIONS

Dr. Loosen Dry Riesling, *Mosel, GER* 60

Conundrum White Blend, *California, USA* 68

Champagne | Sparkling

PER 750 mL BOTTLE

Astoria Prosecco, *Veneto, ITA* 57

Paladin Prosecco, *Veneto, ITA* 75

Antech Rosé, Crémant de Limoux, *Burgundy, FRA* 105

Billecart-Salmon Brut, *Champagne, FRA* 255

Dom Pérignon, *Champagne, FRA* 545



Red Wine

750 mL BOTTLE

PINOT NOIR

- Cigar Box Old Vine, *Casablanca Valley, CHI* 59
- Sea Sun, *California, USA* 84
- Maison Chanzy, *Burgundy, FRA* 121

CABERNET SAUVIGNON

- Carmen Gran Reserva, *Alto Maipo Valley, CHI* 62
- Lyeth Estate, *California, USA* 74
- Montes Alpha, *Colcagua Valley, CHI* 78
- Brancaia, *Tuscany, ITA* 124
- Caymus, *NAPA Valley, California, USA* 280

OTHER CONSIDERATIONS

- Fontanabianca Barbaresco, *Piedmont, ITA* 122
- Castelvecchi Chianti Classico, *Tuscany, ITA* 94
- Happy Dogs Tempranillo, *Rioja, SPA* 62
- Faustino V Tempranillo, *Rioja, SPA* 78
- Il Poggione Rosso di Montalcino, *Tuscany, ITA* 90
- Conundrum Blend, *California, USA* 74
- Caymus Zinfandel, *NAPA Valley, California, USA* 165
- Doña Paula Estate Malbec, *Mendoza, ARG* 67
- Brigaldara Cavalo Amarone, *Veneto, ITA* 165
- Clos de L'Oratoire, *Châteauneuf-du-Pape, FRA* 140
- Cotarella Sodale Merlot, *Lazio, ITA* 85
- Dirty Laundry Hush Red, *Summerland, BC, CAN* 77
- Dirty Laundry Bordello Blend, *Summerland, BC, CAN* 123
- Antinori Tignanello IGT, *Tuscany, ITA* 399

Rosé

PER 750 mL BOTTLE

- Triennes, *Provence, FRA* 68

Spirits

750 mL BOTTLE

VODKA

Phantom Light Distillery 135
Grey Goose 195
Sipp 225

GIN

Confluence Detour Dry Gin 115
Bombay Sapphire 135

TEQUILA

Casamigos Blanco 165
Casamigos Reposado 225
Casamigos Añejo 275
Casamigos Cristalino 285

RUM

Bacardi White 125
Bacardi Spiced 125
Bacardi Dark 125

RYE

Crown Royal 140

BOURBON

Maker's Mark 150
Woodford Reserve 185
Angel's Envy 205

WHISKY

Fireball 125
Jack Daniel's 140
Jameson Black Barrel 160

SCOTCH

Chivas Regal 145
Jura Journey 155
The Glenlivet 199
Glenfarclas 15-Year-Old 225

Signature Sips

375 mL BOTTLE – SERVES FOUR 3 oz COCKTAILS

Butter-Washed Old Fashioned 88

Kentucky Bourbon washed with brown butter,
rosemary syrup and orange bitters

Ancho Reyes Margarita 88

Blanco Tequila, ancho reyes verde,
100% agave syrup and fresh lime juice

Espresso Martini 88

House-infused coffee vodka, Kahlua,
Simple syrup

Paper Plane 88

Bourbon, Amaro Nonino,
Lemon Juice



Beer | Cider | Coolers | Non-Alcoholic

DOMESTIC SIX PACK 473 mL **85.5**

Molson Canadian

Coors Light

Coors Original

Blue Moon

PREMIUM SIX PACK 473 mL **94.5**

Michelob Ultra

Stella Artois

Corona

CRAFT SIX PACK 473 mL **94.5**

Banded Peak Fired Up Hazy Blonde Ale

Banded Peak Microburst Hazy IPA

Banded Peak Mount Crushmore Pilsner

Banded Peak Gran Norte Mexican Style Lager

CIDER SIX PACK 473 mL **94.5**

Okanagan Crisp Apple

COOLERS SIX PACK **94.5**

NÜTRL Vodka Soda Grapefruit 473 mL

NÜTRL Vodka Soda Lime 473 mL

Hoop Spiked Iced Tea 473 mL

Mike's Harder Lemonade 473 mL

Cutwater Vodka Mule 355 mL

NON-ALCOHOLIC SIX PACK 355 mL

Bud Zero **48**

Michelob Ultra 0.0% **48**

Atypique Gin and Tonic **57**

Other Options

COCA-COLA® SOFT DRINKS SIX PACK 355 mL **36**

Coca-Cola®, Diet Coke®, Coke® Zero Sugar,

FUZE® Iced Tea, Barq's® Root Beer, Sprite®, Ginger Ale

ENERGY DRINK FOUR PACK **32**

Monster Energy®

JUICE FOUR PACK **28**

Orange, Apple, Grapefruit,

Cranberry, Clamato

WATER AND CLUB SODA SIX PACK

smartwater® 591 mL **45**

Sparkling Water 591 mL **42**

Tonic 288 mL **27**

Club Soda 288 mL **27**

ZERO SPRITZ MOCKTAIL 375 mL BOTTLE **56**

Non-alcoholic vermouth, dealcoholized French aperitif, bergamot earl grey syrup, cardamom bitters, soda water



SERVICE AND CONTACT INFORMATION

BEVERAGE SERVICES

BEVERAGE PAR-STOCK PROGRAM

We recommend you order a fixed quantity of beverages to be kept in your suite at all times. After each event, your server will assess what was consumed during the event and we will automatically replenish the beverages accordingly. The charge for the restock of beverages will be added to your bill. When requesting this service, please call **403-571-9775** for additional details and our recommended beverage selections and quantities.

BE A TEAM PLAYER, DRINK RESPONSIBLY

To maintain compliance with the policies set forth by the Alberta Gaming and Liquor Commission (AGLC) and Calgary Sports and Entertainment Corporation, we ask that you adhere to the following:

- No outside food and beverage can be brought into the suites. Additionally, no food and beverage can be removed from the Scotiabank Saddledome.
- Although it is the responsibility of the suite holder to ensure that no minors (those under the age of 18) or intoxicated persons consume alcoholic beverages in their suite, Calgary Sports and Entertainment Corporation Food Services reserves the right to validate proper identification and refuse service to persons who appear to be intoxicated or prevent patrons from leaving the building with alcoholic beverages.

The Calgary Sports and Entertainment Corporation is dedicated to providing quality events which promote enjoyment and a safe environment for everyone. This is best achieved when moderation is practiced. We ask that you refrain from drinking and driving! Thank you for your efforts in making this a safe and exciting environment.

FOOD SERVICES

FOOD AND BEVERAGE: PRE-ORDERING PRIOR TO AN EVENT

To ensure the highest level of presentation, extensive menu selection and quality, we ask that all food and beverage selections (including special liquor requests) be placed two business days prior to any events through our online portal. **Please refer to the calendar on page 23-24** for the cutoff date for each event. If you need assistance, you can reach our Suites Coordinator at **403-571-9775** during normal business hours or by email to **foodorder@calgaryflames.com**. Please advise of any special dietary requests and we can guide you through our ordering process.

If for any reason an event is cancelled and the arena does not open, you will not be charged for your food and beverage order. If the gates to the arena open for any amount of time and the event is cancelled, you will be charged fully for your food and beverage purchase.

Please notify us as soon as possible if you need to cancel an order. Please contact our Suite Services Office at **403-571-9775** or **foodorder@calgaryflames.com** with your cancellation request at least 48 business hours prior to the event. If cancellations are received after the deadline, charges will be incurred.

FOOD AND BEVERAGE: ORDERING DURING AN EVENT AND DELIVERY

Your in-suite server will be happy to assist you in placing food and beverage orders during the event. Please be advised, requested items may not be available or may be limited during the event due to preparation timing. Food and beverage orders will be available in your suite from when the doors open for the event right through till the final scheduled intermission.



GENERAL INFORMATION

PAYMENT

Payments in suites may be made by debit or credit card (MasterCard, Visa or American Express) only. Suite holders may provide a credit card for all or select orders to be charged on the day of the event. Presenting the credit card at the end of the event would then not be necessary. If you are a guest of the suite holder and/or are responsible for your own food and beverage, you can pay your suite attendant directly at the end of the event. **Please note:** a service charge of 19% + GST will be added to all food and beverage orders in your suite.

EQUIPMENT AND CHINA REQUIREMENTS

Suites will be supplied with all the necessary accoutrements: chafing dishes, cutlery, china and glassware. We request that all supplies be kept in the same location to facilitate replenishment as required.

SPECIAL SERVICES

Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact our Suite Services Office 48 hours' in advance to ensure your request can be accommodated. This will be provided at a fee of \$250 per event.

RED PLATE

Catering an intimate event? Private facilities are available in the Scotiabank Saddledome to accommodate events that are too large to be held in your private suite. Be tempted by our creative catering menu or customize your own menu. Our Catering Event Team would be pleased to assist you for your event **403-777-4532**.

RESTAURANT RESERVATIONS

The Scotiabank Saddledome would be delighted to serve you and your guests prior to events. Our restaurants are open two hours prior to the event. Guests using the TELUS Club Dining Room must have tickets to an executive suite, be a Club member or registered Club guest. Dining areas may not be open for all Scotiabank Saddledome events. Please call for inquiries or to make a reservation.

SADDLEROOM RESTAURANT: 403-777-3694

TELUS CLUB DINING ROOM: 403-571-9733

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