



2024-25

EXECUTIVE  
SUITES  
MENU

2003  2012  
KIPRUSOFF  
**34**



SAFeway

DA Tim Hortons

**34**  
C

 **OF RED**  
LIVES HERE

# WELCOME

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 and Roughnecks games and spectacular concerts.

Our passionate and visionary culinary team has created a diverse and innovative menu to compliment your experience as you attend and host our events. New items to tempt you include our Ahi Tuna Crudo, Jalapeño Popper Dip, Lemon Chicken Skewers and Miso Maple Glazed King Salmon. Indulge in one of our five new chef-curated packages; the perfect balance to impress your guests.

We have been working continuously to improve our beverage offerings starting with a lineup of craft beers from Banded Peak Brewing right here in Calgary, a fine selection of import beers and three offerings from Original 16, the official beer sponsor of the Calgary Flames. The wine list has been meticulously curated to provide you with a diverse selection where everyone will find the perfect bottle of wine for their taste.

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 this 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 and we can't wait to welcome you back as our guest in our home.

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



AHI TUNA CRUDO

FOOD PHOTOGRAPHY - SOFIA KATHERINE PHOTOGRAPHY

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**2** DENOTES ITEMS THAT REQUIRE  
TWO BUSINESS DAYS ADVANCE NOTICE



# PACKAGES



BEET AND GOAT CHEESE SALAD

## Puck Drop 2 450 / SERVES 8

### **RANCH CHEX SNACK MIX**

Mini salted pretzels, corn nuts, puffed lattice chips, sweet and spicy seasoning

### **MEZZE PLATTER *GF OPTION***

Mint pea spread and chipotle feta, muhammara, lemon garlic hummus, pita chips

### **SPANISH ORANGE AND OLIVE SALAD**

Oranges, Kalamata olives, arugula, shaved fennel, Manchego, citrus herb vinaigrette

### **GOURMET HOT DOG BAR**

Eight classic all-beef hot dogs with onions, bacon, cheese, crispy onions, red pepper relish

### **VEGETARIAN SPRING ROLLS**

Carrots, cabbage, bean sprouts, plum sauce

### **FLAMES CLASSIC WINGS *GF OPTION***

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

### **FRESH BAKED COOKIES**

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

## One Timer 2 490 / 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, Mennonite sausage, bratwurst, bourbon fondue, beer mustard

### **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

### **CUBAN PORK DRUMETTES**

Citrus jalapeño sauce, sweetie drop peppers

### **MINI BEIGNETS**

Red berry filling



## Power Play 2

580 / SERVES 8

### **JALAPEÑO CHEDDAR POPCORN**

Lightly spiced cheddar seasoning, smoked sea salt

### **ASIAN PRAWN SALAD ROLLS**

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

### **CHARCUTERIE BOARD *GF OPTION***

Chorizo, prosciutto, salami, French cornichons, grainy mustard, marinated olives, crostinis

### **CANADIAN CHEESE BOARD *GF OPTION***

Premium collection of Canadian cheeses, fig jam, assorted crackers

### **CRISPY CONFIT DUCK WINGS**

Sour cherry Korean glaze, sesame seeds, cilantro

### **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

### **MARKET FRESH FRUIT PLATTER**

### **S'MORE COOKIE BARS**

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

## Hat Trick 2

775 / SERVES 8

### **BEET AND GOAT CHEESE SALAD**

Beets, baby kale, goat cheese, candied pecans, white balsamic vinaigrette

### **MINI LOBSTER PO BOYS**

Butter poached lobster, toasted brioche sliders, Old Bay Cajun aioli, remoulade

### **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, plum sauce, sweet chili dipping sauce

### **SALTIMBOCCA MEATBALLS**

Pork, prosciutto, sage, grana padano, pomodoro sauce

### **FLAMES MIXED GRILL**

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

### **CARAMEL DRIZZLED VANILLA PROFITEROLES**

Crème anglaise, fresh berries



## C of Red **2**

1050 / SERVES 8

### **PICKLE BAR**

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

### **SUSHI SUPREME**

Fried dragon, rainbow, California rolls, assorted sashimi

### **CITRUS PRAWNS**

Saffron romesco, crispy capers, frisée lettuce, pickled onions, lemon herb marinade

### **AUTUMN CAESAR SALAD**

Baby gem lettuce, double smoked bacon, grana padano, herb croutons, radish, house made caesar vinaigrette

### **CRISPY CONFIT DUCK WINGS**

Sour cherry Korean glaze, sesame seeds, cilantro

### **JALAPEÑO POPPER DIP**

Corn tortilla chips, candied jalapeño relish

### **SURF 'N' TURF**

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

### **CUSTOM DESSERTS**

Eight individual custom desserts

*Additional desserts may be pre-ordered for \$12 each.*





# À LA CARTE SELECTIONS



MAPLE MISO GLAZED KING SALMON

## Snacks

SERVES 8

### **SALSA | GUACAMOLE | CHEESE | CHIPS** 67

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

### **SNACK PACK** 50

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

### **PICKLE BAR** 31

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

### **PICK 'N' MIX** 68

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

### **RANCH CHEX SNACK MIX** 34

Mini salted pretzels, corn nuts, puffed lattice chips, sweet and spicy seasoning

### **FRESHLY POPPED BUTTERY POPCORN** 24

Bottomless

### **JALAPEÑO CHEDDAR POPCORN** 21

Lightly spiced cheddar seasoning, smoked sea salt

## Cold Appetizers

SERVES 8

### **CHARCUTERIE BOARD** 92

Chorizo, prosciutto, salami, French cornichons, grainy mustard, marinated olives, crostinis

### **OUR FAMOUS SEVEN LAYER DIP** 63

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

### **MINI LOBSTER PO BOYS** 127

Butter poached lobster, toasted brioche sliders, Old Bay Cajun aioli, remoulade

### **CITRUS PRAWNS** 87

Saffron romesco, crispy capers, frisée lettuce, pickled onions, lemon herb marinade

### **AHI TUNA CRUDO** 92

Cucumber and chili marinated ahi tuna, orange purée, creamy smoked chili endive salad, cilantro

### **ASIAN PRAWN SALAD ROLLS** 79

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

### **MEZZE PLATTER** 50

Mint pea spread and chipotle feta, muhammara, lemon garlic hummus, pita chips

### **CANADIAN CHEESE BOARD** *GF OPTION* 127

Premium collection of Canadian cheeses, fig jam, assorted crackers



## Sushi 2

SERVES 8

**SUPREME** 299  
Fried dragon, rainbow, California rolls, assorted sashimi

**CLASSIC** 230  
Maki rolls, assorted sashimi

**VEGETARIAN** 230  
Vegetable maki rolls, kappa rolls,  
seasonal vegetable nigiri sushi

## Garden Fresh

SERVES 8

**GARDEN FRESH VEGETABLES** 71  
Vegan ranch dip

**SPANISH ORANGE AND OLIVE SALAD** 2 73  
Oranges, Kalamata olives, arugula, shaved fennel,  
Manchego, citrus herb vinaigrette

**BEET AND GOAT CHEESE SALAD** 2 70  
Beets, baby kale, goat cheese, candied pecans,  
white balsamic vinaigrette

**AUTUMN CAESAR SALAD** 59  
Baby gem lettuce, double smoked bacon,  
grana padano, herb croutons, radish,  
house made caesar vinaigrette

**CAPRESE SALAD** 2 62  
Heirloom tomatoes, cucumber, red peppers,  
fresh mozzarella, olive oil, basil, crispy parmesan

## Pizza

18" | 12 Slices | GF Option

**PEPPERONI** 52

**HAWAIIAN** 52

**CHEESE** 52



BEET AND GOAT CHEESE SALAD



# Hot Appetizers

SERVES 8

## **VEGETARIAN SPRING ROLLS** 92

Carrots, cabbage, bean sprouts, plum sauce

## **OKTOBERFEST PLATTER** [2] 85

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

## **SALTIMBOCCA MEATBALLS** [2] 119

Pork, prosciutto, sage, grana padano, pomodoro sauce

## **MARINATED PRAWNS** [2] 110

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

## **PACIFIC RIM COMBO** 126

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

## **CHICKEN KARAAGE** 139

Crispy chicken thighs, gochugaru and togarashi spice, five spice honey, yuzu and pickled ginger aioli

## **LEMON HERB CHICKEN SKEWERS** [2] 119

Fennel parsley salad, tzatziki

## **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** 127

Citrus jalapeño sauce, sweetie drop peppers

## **CRISPY CONFIT DUCK WINGS** [2] 100

Sour cherry Korean glaze, sesame seeds, cilantro

## **MINI SLIDERS** [2] 90

### **CHOICE OF:**

Flames brisket cheesesteak, peppers, onions, jalapeño cheese sauce

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

## **JALAPEÑO POPPER DIP** [2] 75

Corn tortilla chips, candied jalapeño relish

## **JUMBO ALL-BEEF HOT DOGS** 56

Eight classic all-beef hot dogs

## **GOURMET HOT DOG BAR** 88

Eight classic all-beef hot dogs with onions, bacon, cheese, crispy onions, red pepper relish



## 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] 435

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

### **BEEF AND YORKSHIRE PUDDING** [2] 260

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

### **ALBERTA BEEF TENDERLOIN** [2] 315

28 day aged Alberta beef, potato pave, Madeira wine jus, honey-sherry glazed root vegetables

### **FLAMES MIXED GRILL** [2] 250

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

### **MAPLE MISO GLAZED KING SALMON** [2] 235

Asian black rice, steamed bok choy, marinated shiitake mushrooms

### **HERB CRUSTED LAMB RACKS** [2] 250

Seared gnocchi with caponata sauce, 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 138

Chili Lime Chicken 138

Roasted Corn and Beans 128

### **BEEF SHORT RIB LASAGNA** [2] 110

Tomato, ricotta, spinach, fior di latte, grana padano, basil

### **MUSHROOM RAVIOLI** [2] 96

Truffle cream, leek fondant, peas, parmesan, chives



FLAMES MIXED GRILL



## Sweet Suite Endings SERVES 8

### MARKET FRESH FRUIT PLATTER 81

#### DECADENT, RICH CHOCOLATE FUDGE BROWNIES [2] 55

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

#### S'MORE COOKIE BARS [2] 55

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

#### CANDY TOWER [2] 100

Assorted premium gummies and licorice candies

#### MINI BEIGNETS 41

Red berry filling

#### FRESH BAKED COOKIES BAKER'S DOZEN 40

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

#### HÄAGEN-DAZS ICE CREAM BARS EACH 8.5

Vanilla and milk chocolate, vanilla and almonds

#### CARAMEL DRIZZLED

#### VANILLA PROFITEROLES [2] 45

Crème anglaise, fresh berries

#### CUSTOMIZED DESSERTS

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](mailto:foodorder@calgaryflames.com)  
or call 403-571-9775.























S'MORE COOKIE BARS



# 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	✗									
Mini Lobster Po Boys	✗	✗	✗	✗	✗					
Citrus Prawns				✗	✗					
Ahi Tuna Crudo	✗	✗		✗						
Asian Prawn Salad Rolls			✓		✓			✗		
Mezze Platter	✗						✗	✗		
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.













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











<b>GARDEN FRESH</b>	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Garden Fresh Vegetables								✓		
Spanish Orange and Olive Salad	✓									
Beet and Goat Cheese Salad	✗						✓			
Autumn Caesar Salad	✓	✗	✓	✗		✓				
Caprese Salad	✓									

<b>HOT APPETIZERS</b>	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Vegetarian Spring Rolls			✗					✗		
Oktoberfest Platter	✗		✗			✗			✗	
Saltimbocca Meatballs	✗	✗				✗				
Marinated Prawns					✗				✓	
Pacific Rim Combo	✗		✗		✗			✗		
Chicken Karaage		✗	✗					✗		
Lemon Herb 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			✗			✓				





<b>SIGNATURE ENTRÉES</b>	 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 King Salmon			✗	✗				✗		✗
Herb Crusted Lamb Racks		✗	✗					✗		
Santa Fe Fajita Bar	✓		✓							
Beef Short Rib Lasagna	✗	✗	✗						✗	
Mushroom Ravioli	✗	✗	✗						✗	

<b>SWEET SUITE ENDINGS</b>	 DAIRY	 EGGS	 GLUTEN	 FISH	 SHELLFISH	 PORK	 NUTS	 SOYA	 ALCOHOL	 SESAME
Market Fresh Fruit Platter										
Chocolate Fudge Brownies	✗	✗								
S'more Cookie Bars	✗	✗	✗							
Candy Tower						✗				
Mini Beignets	✗	✗	✗							
Fresh Baked Cookies	✗	✗	✗				✓			
Häagen-Dazs Ice Cream Bars	✗	✗					✓			
Vanilla Profiteroles	✗	✗	✗					✗		

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# BEVERAGES

## White Wine

PER 750 mL BOTTLE

### **PINOT GRIGIO**

Cantina LaVis, Trentino, ITA 50

Paladin, Veneto, ITA 65

### **CHARDONNAY**

Three Finger Jack, California, USA 64

Laroche Saint Martin Chablis, Burgundy, FRA 95

### **SAUVIGNON BLANC**

Carmen Gran Reserva, Casablanca Valley, CHI 50

Château de Sancerre, Sancerre, FRA 104

### **RIESLING**

Vineland Estates, Ontario, CAN 60

### **BLEND**

Conundrum, California, USA 65

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## Champagne | Sparkling

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PER 750 mL BOTTLE

La Gioiosa, Prosecco, ITA **45**

Paladin, Prosecco, Veneto, ITA **65**

Ferrari Rosé, Trentino, ITA **96**

Billecart-Salmon Brut, Champagne, FRA **215**

Dom Pérignon, Champagne, FRA **500**

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## Red Wine

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PER 750 mL BOTTLE

### **PINOT NOIR**

Cigar Box Old Vine, Casablanca Valley, CHI **50**

Sea Sun, California, USA **75**

Black Stallion, Napa Valley, California, USA **112**

Lucien Muzard & Fils, Burgundy, FRA **160**

### **CABERNET SAUVIGNON**

Carmen Gran Reserva, Alto Maipo Valley, CHI **50**

Three Finger Jack, California, USA **70**

Black Stallion, North Coast, California, USA **85**

Black Stallion, Napa Valley, California, USA **126**

Wolf's Head, Napa Valley, California, USA **180**

Caymus, Napa Valley, California, USA **250**

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## Rosé

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PER 750 mL BOTTLE

Ogier, Héritages, Côtes-du-Rhône, FRA **50**

### **OTHER CONSIDERATIONS**

Sella & Mosca Cannonau, Grenache, Sardinia, ITA **70**

Castelvecchi Chianti Classico, Tuscany, ITA **86**

Casa Lupo Ripasso, Verona, ITA **90**

Ridolfi Rosso di Montalcino, Tuscany, ITA **99**

Conundrum Blend, California, USA **68**

Caymus Zinfandel, California, USA **155**

Doña Paula Estate Malbec, Mendoza, ARG **60**

Brigaldara, Cavalo Amarone, Veneto, ITA **154**

Clos de l'Oratoire, Châteauneuf-du-Pape, FRA **130**

Brancaia TRE, Tuscany, ITA **85**

Wolf's Head Haymaker, Cabernet Sauvignon/Syrah,  
Paso Robles, USA **110**

Antinori Tignanello IGT, Tuscany, ITA **375**



# Spirits

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PER 750 mL BOTTLE

## VODKA

Phantom Light Distillery 120

Grey Goose 175

Sipp 225

## GIN

Confluence Detour Dry Gin 103

Bombay Sapphire 110

## TEQUILA

Casamigos Blanco 155

Casamigos Reposado 215

Casamigos Añejo 275

Casamigo Cristalino 285

## RUM

Bacardi [White] 99

Bacardi [Spiced] 99

Bacardi [Dark] 99

Havana Club 7 Year Old [Dark] 110

## RYE

Crown Royal 120

## BOURBON

Maker's Mark 122

Woodford Reserve 150

Angel's Envy 210

## WHISKY

Fireball 105

Jack Daniels 115

The Busker Irish 124

Jameson Black Barrel 160

## SCOTCH

Chivas Regal 127

Jura Journey 155

The Glenlivet 157

Glenfarclas 15 Year Old 222



## Beer | Cider | Coolers

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### **DOMESTIC** SIX PACK 473 mL **73.5**

Original 16 Canadian Pale Ale

Original 16 Canadian Copper Ale

Great Western Light

### **PREMIUM** SIX PACK 473 mL **85.5**

Michelob Ultra

### **IMPORTED** SIX PACK **85.5**

Stella Artois 473 mL

Corona 473 mL

### **CRAFT** SIX PACK 473 mL **85.5**

Banded Peak Fired Up Hazy Blonde Ale

Banded Peak Microburst Hazy IPA

Banded Peak Tallgrass Tango Mango Wheat Ale

Banded Peak Mount Crushmore Pilsner

### **CIDER** SIX PACK 473 mL **85.5**

Okanagan Crisp Apple

### **COOLERS** SIX PACK

Nutrl Lime 473 mL **85.5**

Nutrl Grapefruit 473 mL **85.5**

Mike's Hard Iced Tea 473 mL **85.5**

Mike's Harder Lemonade 473 mL **85.5**

Cutwater Paloma 355 mL **85.5**

### **NON-ALCOHOLIC** SIX PACK 355 mL **42**

Bud Zero

Atypique Spritz

Atypique Gin & Tonic

## Other Options

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### **COCA-COLA® SOFT DRINKS** SIX PACK 355 mL **33**

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

NESTEA®, Barq's Root Beer®, Sprite®, Ginger Ale

### **ENERGY DRINK** FOUR PACK **42**

Monster Energy®

### **JUICE** SIX PACK **33**

Orange, Apple, Grapefruit,

Cranberry, Clamato

### **WATER AND CLUB SODA** SIX PACK

Dasani® 591 mL **33**

smartwater® 591 mL **45**

Sparkling Water 591 mL **42**

Tonic 288 mL **27**

Club Soda 288 mL **27**



# 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 2

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 19-20** 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 a suite food and beverage order. Please contact our Suite Services Office at **403-571-9775** or **foodorder@calgaryflames.com** with your cancellation at least 24 hours prior to the event without penalty. If cancellations are received after the 24 hour deadline, full food and beverage charges will be incurred.

### FOOD AND BEVERAGE

#### ORDERING DURING AN EVENT AND DELIVERY

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



# GENERAL INFORMATION

## PAYMENT

Payments in suites may be made by debit or credit card (MasterCard, Visa or American Express) only. Suite holders may provide a credit card for all or select orders to be charged in advance. Presenting the credit card at the end of the event would then not be necessary. If you are a guest of the suite holder and/or are responsible for your own food and beverage, please inform us at **403-571-9775** or **foodorder@calgaryflames.com** whether you will be paying by debit or credit card (MasterCard, Visa or American Express). Please note: a service charge of 19% + GST will be added to all food and beverage orders in your suite, GST of 5% is included in menu price.

## EQUIPMENT AND CHINA REQUIREMENTS

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

## SPECIAL SERVICES

Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact our Suite Services Office 48 hours' in advance to ensure your request can be accommodated. This will be provided at a fee of \$100 per event.

## RED PLATE

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

## RESTAURANT RESERVATIONS

The Scotiabank Saddledome would be delighted to serve you and your guests prior to events. 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**

**FOLLOW US @CSECEATS**





# PRE-ORDER DATES









## OCTOBER 2024

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12 
13	14	15 	16	17	18	19
20	21	22 	23	24 	25	26 
27	28	29	30	31		







## NOVEMBER 2024

SUN	MON	TUE	WED	THU	FRI	SAT
					1 	2
3 	4	5	6	7	8	9
10	11 	12	13	14	15 	16
17	18	19 	20	21 	22	23 
24	25	26	27	28	29	30

## DECEMBER 2024

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3 	4	5 	6	7
8	9	10	11	12 	13	14 
15	16	17 	18	19 	20	21 
22	23	24	25	26	27	28
29	30	31 				

## JANUARY 2025

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2 	3	4 
5	6	7	8	9	10	11 
12	13	14	15	16	17	18
19	20	21	22	23 	24	25
26	27	28 	29	30 	31	

### LEGEND

GAME DATE

5



OPPONENT

ONLINE PORTAL  
CUTOFF DATE






4





# PRE-ORDER DATES






## FEBRUARY 2025

SUN	MON	TUE	WED	THU	FRI	SAT
						1 29 
2	3	4 30 	5	6 3 	7	8 5 
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23 19 	24	25	26	27	28	

## MARCH 2025

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8 5 
9	10	11	12 7 	13	14 11 	15
16	17	18	19	20	21	22
23	24	25 19 	26	27 24 	28	29
30	31					

## APRIL 2025

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3 31 	4	5 2 
6	7	8	9	10	11 8 	12
13 9 	14	15 10 	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

### LEGEND





CALGARYFLAMES.COM