



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, sweet 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 *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 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.























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								✓		
Spanish Orange and Olive Salad	✓									
Beet and Goat Cheese Salad	✗						✓			
Autumn Caesar Salad	✓	✗	✓	✗		✓				
Caprese 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	✗		✗		✗			✗		
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			✗			✓				



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 King Salmon			✗	✗				✗		✗
Herb Crusted Lamb Racks		✗	✗					✗		
Santa Fe Fajita Bar	✓		✓							
Beef Short Rib Lasagna	✗	✗	✗						✗	
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	✗	✗	✗							
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

Champagne | Sparkling

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**

Red Wine

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**

Rosé

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

PER 750 mL BOTTLE

VODKA

Phantom Light Distillery 120

Grey Goose 175

Sipp 225

GIN

Bombay Sapphire 110

TEQUILA

Casamigos Blanco 155

Casamigos Reposado 215

Casamigos Añejo 275

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

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

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  9	16	17	18	19
20	21	22  17	23	24  21	25	26  23
27	28	29	30	31		







NOVEMBER 2024

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

DECEMBER 2024

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

JANUARY 2025

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

LEGEND

GAME DATE



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





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