

-2019

SUITES MENU 2019-2020





ABBOTSFORD Centre BEVE

PACKAGES | À LA CARTE | EVENT DAY MENU BEVERAGES | DIETARY INDEX | ORDERING & INFORMATION

WELCOME



Our mission is to enhance the Luxury Suite experience and we will make every effort to exceed your expectations.

As the exclusive food service provider at the Abbotsford Centre, we are committed to the highest standards of quality and service. We are pleased to offer a menu that caters to everyone, focusing on local ingredients and house made items.

As a suite holder you and your guests should expect to receive the very best food and service from the moment that your order is placed until the time of your departure from your suite.

We hope that you will enjoy our new menu and the changes that we have made this season.

Most importantly, please do not hesitate to contact us about any questions or special requests that you may have. We enjoy being creative, so while this menu is meant to streamline the ordering process, please let us know if there's something that you would like to see, and we will do everything in our power to accommodate your request.

We strive to build relationships as the key to our success.



PACKAGES

For your convenience we have put together packages which include snacks, dinner or appetizers and dessert. All you have to do is request a delivery time and your guests will be well fed throughout the event.

All packages are designed with 10-12 people in mind.

To maintain efficient service, no substitutions will be permitted. Individual items may be added to any order at regular cost.

Potato Chips a Fresh, house made p onion dip Ruffle Fries © Thick slices of ripple and served with can

SNACK ATTACK

\$75

Popcorn V VG GF Bottomless basket of freshly popped popcorn

Sweet Tooth Snack Mix

A custom blend of a classic snack mix featuring Goldfish crackers, pretzels, mini marshmallows, raisins, and candy-coated chocolate

Potato Chips and Dip 📑

Fresh, house made potato chips served with sour cream and onion dip

Thick slices of ripple cut potato tossed with our house seasoning and served with campfire sauce and our classic fry dip





HEADLINER



Popcorn V VC G Bottomless basket of freshly popped popcorn

Tortilla Chips 🚾

Lightly seasoned tortilla chips with pico de gallo, taco sour cream and guacamole

Jalapeno Popper Egg Rolls 🍲

Crispy, creamy, cheesy and spicy. Served with lime-cilantro dip

Sausage Slider Trio

Mini all beef wieners, brats and kielbasa accompanied by fresh buns, sautéed onions and peppers, sauerkraut, dill pickles, banana peppers, and spicy mustard

Slap Shot Sliders

Charbroiled mini burgers served with a basket of fresh buns, red onions, roasted grape tomatoes, pickles, and a selection of cheeses

Panago Pizza Your choice of two (2) pizzas from Panago, see page 10 for choices

Deluxe Cookie Platter 🍲 🖉

An assortment of freshly baked gourmet cookies

ALL ACCESS

\$280

Popcorn V V GF Bottomless basket of freshly popped popcorn

Spicy Cajun Snack Mix 🌝

Beer nuts, blanched peanuts, Cajun corn sticks, sesame sticks, almond crunch

Fried Pickle Spears 🥶

Authentic dill pickle spears in a crispy breading, served with campfire sauce for dipping

Crispy Chicken Tenders

Breaded chicken strips with sweet chili and honey dill sauces

Pineapple-Jalapeno Coleslaw V 🌝

Shredded cabbage and carrot with pineapple and fresh herbs in a sweet & spicy dressing

Meatball Hoagies

Pork and beef meatballs simmered in a rich tomato sauce with fresh buns, provolone cheese, red onion, and jalapeno peppers

Churros 🚾

"Spanish donuts" rolled in cinnamon sugar and served with warm chocolate sauce for dipping





V.I.P.

\$275

Popcorn V V G Bottomless basket of freshly popped popcorn

Garden Fresh Vegetable Platter Vegetables served with garlic ranch dip

Fresh Fruit Platter V C A selection of sliced seasonal fruit and berries

Italian Layer Dip 🚾

Layers of pesto, artichoke hearts, roasted red pepper, crisp lettuce, diced tomato and cheese, served with crostini and tortilla chips

Athena Salad 🚾

Orzo pasta with grape tomatoes, sweet peppers, crisp red onion and cucumber, Kalamata olives and feta cheese tossed with a red wine vinaigrette

Strawberries and Cream 🍲

Large fresh strawberries with white chocolate Sambuca cream for dipping

Deluxe Cookie Platter 🍲 🖉

An assortment of freshly baked gourmet cookies









À LA CARTE

ABBOTSFORD

Centre



SNACKS

Popcorn 💟 🚾 🖙
Bottomless basket of freshly popped popcorn\$15

Potato Chips and Dip C Fresh, house made potato chips served with French onion dip..... \$22

Sweet Tooth Snack Mix

Spicy Cajun Snack Mix 🍲 🖉

Beer nuts, blanched peanuts, Cajun corn sticks, sesame sticks,	
almond crunch\$22	

Ruffle Fries 🚾

Tortilla Chips 🚾

Lightly seasoned tortilla chips with pico de gallo, taco sour	
cream and guacamole\$30	

The Candy Combo 쨯 🖉

A mixture of candy, licorice and chocolate bars\$	30
---	----





CHILLED PLATTERS

Pad Thai Spring Rolls with Spicy Peanut Sauce V 🍲 🚭 🖉

Garden Fresh Vegetable Platter 🍲 🚭

Assorted seasonal fresh vegetables served with garlic ranch dip...

.....\$47

Fresh Fruit Platter 💙 🍲 🖙

A selection of sliced seasonal fruit and berries......\$50

Italian Layer Dip 🧐

Layers of pesto, artichoke hearts, roasted red pepper, crisp
lettuce, diced tomato and cheese, served with crostini and
tortilla chips\$51

Smoked Salmon Dip

Local, in house smoked salmon gently mixed with cream cheese, garlic and onion, served with crackers and tortilla chips.......**\$65**

Canadian Cheese Sampler 🍲

A selection of premium Canadian che	eeses with assorted crackers,
flatbreads and dried fruit	\$90

Pickled Prawn Cocktail 🗣

Jumbo tiger shrimp poached and marinated in a white balsamic vinaigrette with sweet bell peppers and pearl onions......**\$90**

HOT APPETIZERS

Fried Pickle Spears C Authentic dill pickle spears in a cris campfire sauce for dipping	
Jalapeno Popper Egg Roll Crispy, creamy, cheesy and spicy.	Served with lime-cilantro dip
Kickin' Corn Dogs Ancho chili dipped jumbo wieners	served on a stick \$48
Crispy Chicken Tenders Breaded chicken strips with sweet of 18 pcs	\$52
Pigs in a Blanket A classic. Cocktail franks wrapped a grainy mustard dip	
Pimento Cheese Dip W House made pimento cheese dip w kick. Served with pretzel bites and	
Jumbo Chicken Wings Magic dry rub, mild BBQ, Thai red honey garlic	
40 pcs	\$63

80 pcs......\$120





SANDWICHES

Falafel-Spiced Tomato and Chickpea Flatbread Plum tomatoes, chickpeas and yogurt sauce on grilled flat bread

......\$47

Sausage Slider Trio

Meatball Hoagies

Deli Sandwich Basket

Slap Shot Sliders

California BLT Wraps





ENTRÉE SALADS

Artisan Greens 💟 🍲 🚭

With grape tomato,	cucumber and car	rrot, accompanied	with a
selection of dressing	ζs		\$35

Classic Caesar

Crisp romaine, bacon, parmesan cheese and garlic croutons w	rith
our creamy Caesar dressing	335
With grilled herb marinated chicken	\$56

Thai Quinoa Salad 💟 🍲 🚭

Quinoa with crunchy vegetables, fresh herbs and lime
vinaigrette\$42

Athena Salad 🚾

Orzo pasta with grape tomatoes, sweet peppers, crisp red onion
and cucumber, Kalamata olives and feta cheese tossed with a red
wine vinaigrette\$52

Creamy Cucumber and Grilled Potato Salad 💟 🍲 🚭

Local mini red, purple and new potatoes, red onion and cucumber in a creamy Italian dressing......\$35

Pineapple-Jalapeno Coleslaw 💙 🍲 🖙

Shredded cabbage and carrot with pineapple and fresh herbs in a sweet & spicy dressing.......\$35

SUPERSTARS

Chickpea Chili V 🍲 🚭

Street Tacos

Marinated chicken and shredded pork with sour cream, pico de gallo, guacamole, slaw, and warm flour tortillas.....**\$90**

Sweet Baby Back Ribs

Lightly smoked, house spice rubbed pork ribs served with our signature barbecue sauce Single......\$82 Double......\$160

Grilled Pierogies and Kielbasa

Three cheese and potato filled pierogies and kielbasa sausages
tossed with whole grain mustard and sautéed onions, served with
sour cream\$85

Wings and Tenders

An order (40) of our Jumbo Chicken Wings and (18) Crispy	
Chicken Tenders\$105	;

Ribs and Wings

An order (40) of our Jumbo Chicken Wings and a half order of
Sweet Baby Back Ribs\$105





ABBOTSFOR

Centre



PEPPERONI Organic tomato sauce, pepperoni + mozzarella

14" LARGE PREMIUM PIZZA......\$36 8 slices per pizza

DELUXE HAWAIIAN Organic tomato sauce, extra Canadian ham, extra pineapple + mozzarella

NEW YORK DELI Organic tomato sauce, pepperoni, Genoa salami, bacon, Canadian ham, spicy Italian sausage, mozzarella + cheddar

TRUE CANADIAN Organic tomato sauce, extra pepperoni, bacon, sautéed mushrooms, mozzarella + cheddar

CHICKEN CLUB Jalapeño white sauce, grilled chicken, Canadian ham, bacon, tomatoes + mozzarella

GARDEN VEGGIE 🍲

Organic tomato sauce, black olives, sautéed mushrooms, pineapple, green peppers, fire-roasted tomatoes, red onions + mozzarella



ENCORE

Deluxe Cookie Platter 🍲 🖉	
An assortment of freshly baked gourmet cookies\$2	25
Gluten Free Cookies\$	56

Brownie Sampler 🚾 🖉

An assortment of gourmet chocolate brownies	35
Gluten Free Brownies	5 58

Lemon Meringue Tarts 🚾

Traditional sweet and tart lemon meringue pie in
miniature\$40

Churros 🚾

"Spanish donuts" rolled in cinnamon sugar and served with
warm chocolate sauce for dipping\$38

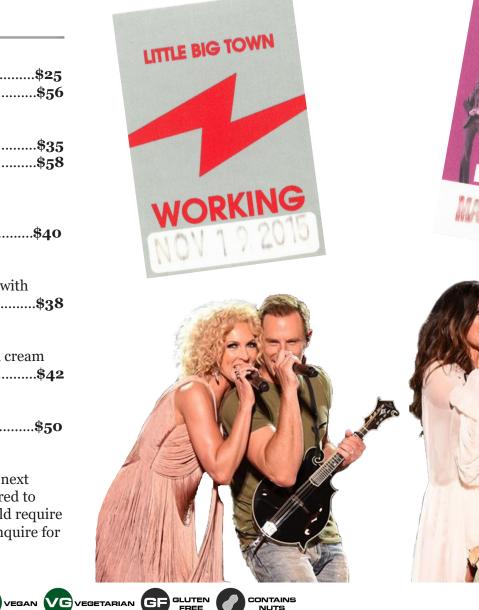
Strawberries and Cream 🚾 🚭

Large fresh strawberries with white chocolate Sambuca cream for dipping.....\$42

Fresh Fruit Platter 💟 🚾 🖙 A selection of sliced seasonal fruit and berries......\$50

Customized Dessert

We will 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. We would require a notice of three business days for this service. Please inquire for pricing.



NUTS



EVENT DAY MENU

Snack Attack

Popcorn V C C Bottomless basket of freshly popped popcorn......\$15

Potato Chips and Dip 🚾

Fresh, house made potato chips served with French onion dip......\$22

Sweet Tooth Snack Mix

A custom blend of a classic snack mix featuring Goldfish crackers, pretzels, mini marshmallows, raisins, and candy-coated chocolate.....**\$20**

Spicy Cajun Snack Mix 🍲

Ruffle Fries 🅶

Thick slices of ripple cut potato tossed with our house seasoning and	
served with campfire sauce and our classic fry dip\$24	

The Candy Combo 쨯 🖉

A mixture of candy, licorice and chocolate bars	\$30
---	------

Fried Pickle Spears 🍲

Authentic dill pickle spears in a crispy breading, served with campfire	
sauce for dipping\$42	

Crispy Chicken Tenders

Breaded chicken strips with sweet chili and honey dill sauces
18 pcs\$52
36 pcs \$95

Jumbo Chicken Wings

Magic dry rub, mild BBQ, Thai red curry, Fran	k's Red Hot, or honey
garlic	
40 pcs	\$63
80 pcs	

Pizza

14" Large Classic Pizza	\$31
14" Large Premium Pizza	\$36

Deluxe Cookie Platter 🍲 🖉

Churros 🚾

"Spanish donuts" rolled in cinnamon sugar and served with warm	
chocolate sauce for dipping\$38	3





BEVERAGES

DOMESTIC & PREMIUM 120Z BEER

Original Draught, Honey Brown	
3 pack	\$20

Canadian, Budweiser, Bud Light, Miller Genuine	
Draft	
3 pack\$20)

Alexander Keith's, Heineken, Corona, Stella
Artois, Sapporo
3 pack \$24

CRAFT BEER

Vancouver Island, 12oz cans
Hazy IPA, Dominion Dark Lager
3 pack\$21

Smugglers' Trail Caskworks, 16oz tall cans Wedgehead Kolsch

3 pack\$30

Assorted Craft Basket

6 pack variety of seasonal offerings, 3 - 120z and 3 - 160z cans	
6 pack\$48	;











WHITE WINE

Sumac Ridge, BC VQA Sauvignon Blanc\$33	3
Woodbridge, California Chardonnay\$42	2
Grey Monk, BC VQA Pinot Gris\$45	5
Kim Crawford, New Zealand Sauvignon Blanc\$50)

RED WINE

Sumac Ridge, BC VQA	
Cabernet Merlot\$33	3

Liberado, Spain Tempranillo Cabernet Sauvignon......\$38

Inniskillin, BC VQA Pinot Noir.....\$39

Woodbridge, California Merlot.....\$42

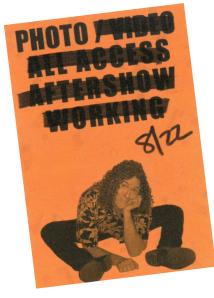
Tom Gore, California Cabernet Sauvignon......\$50

ROSÉ & SPARKLING

Jackson Triggs Proprietor's	
Select	
Rosé\$30)

Ruffino	
Prosecco Doc Italy 375ml\$25	









COOLERS & CIDERS

Splash Vodka Soda Mixed Berry or Orange Mango 3 pack	\$24
Sid Made Something Else Cranberry Lemon 3 pack	\$24
Nutrl Vodka Soda Lemon 3 pack	\$24

REFRESHMENTS

Bottled Water 3 pack\$10)
Pepsi, Diet Pepsi, Ginger Ale, 7Up, Iced Tea 3 pack\$10)
Juice - Orange, Apple, Cranberry 3 pack\$11	









DIETARY INDEX

Popcorn Potato Chips and Dip **Ruffle Fries** Spicy Cajun Snack Mix **Tortilla** Chips The Candy Combo Pad Thai Salad Rolls with Peanut Sauce Garden Fresh Vegetable Platter **Fresh Fruit Platter** Italian Layer Dip **Canadian Cheese Sampler** Fried Pickle Spears Jalapeno Popper Egg Rolls Pimento Cheese Dip Artisan Greens Thai Quinoa Salad



Popcorn Potato Chips (without dip) Tortilla Chips (without sour cream) Pad Thai Salad Rolls with Peanut Sauce Garden Vegetable Platter (without dip) Fresh Fruit Platter Artisan Greens Thai Quinoa Salad Creamy Cucumber and Potato Salad Pineapple-Jalapeno Coleslaw Chickpea Chili Athena Salad Creamy Cucumber and Potato Salad Pineapple-Jalapeno Coleslaw Falafel-Spiced Tomato and Chickpea Flatbread Chickpea Chili Garden Veggie Pizza Deluxe Cookie Platter Churros Brownie Sampler Gluten Free Brownies Lemon Meringue Tarts Strawberries and Cream

PORK

Classic Caesar Salad Meatball Hoagies Deli Sandwich Basket California BLT Wraps Street Tacos Sweet Baby Back Ribs Grilled Pierogies and Kielbasa Ribs and Wings



Popcorn Potato Chips and Dip Pad Thai Salad Rolls with Peanut Sauce Garden Fresh Vegetable Platter Fresh Fruit Platter Pickled Prawn Cocktail Jumbo Chicken Wings - Select sauces Artisan Greens Thai Quinoa Salad Creamy Cucumber and Potato Salad Pineapple-Jalapeno Coleslaw Chickpea Chili (without pretzel buns) Gluten Free Cookies Gluten Free Brownies Strawberries and Cream

Spicy Cajun Snack Mix The Candy Combo Pad Thai Salad Rolls with Peanut Sauce Deluxe Cookie Platter Brownie Sampler

LACTOSE FREE

Popcorn Potato Chips (without dip) Tortilla Chips (without sour cream) Pad Thai Salad Rolls with Peanut Sauce Garden Fresh Vegetable Platter (without dip) Fresh Fruit Platter Pickled Prawn Cocktail Jumbo Chicken Wings Artisan Greens Thai Quinoa Salad Pineapple-Jalapeno Coleslaw Chickpea Chili Sweet Baby Back Ribs

SEAFOOD

Smoked Salmon Dip Pickled Prawn Cocktail Classic Caesar





ORDERING & INFORMATION

PLACING YOUR ORDER

Luxury Suites - Pre Order Menu

Advanced ordering gives you the opportunity to choose from a menu that offers a larger variety of options compared to our standard event day menu.

To guarantee delivery of your pre-order, it must be received by 3pm, three business days prior to the event:

EVENT DAY	ORDER BY
MONDAY	WEDNESDAY
TUESDAY	THURSDAY
WEDNESDAY	FRIDAY
THURSDAY	MONDAY
FRIDAY	TUESDAY
SATURDAY	WEDNESDAY
SUNDAY	THURSDAY

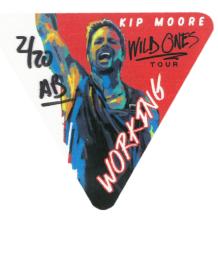
Event Day Ordering

Our event day menu will be available in your suite during the event. These orders must be placed through your suite attendant. The menu is a limited selection compared to our advanced ordering menu and is provided as a convenience to our guests to have additional food added to their existing pre-event orders.

Standing Orders for Suite Owners

Each suite owner has the option of placing a standing food and/or beverage order. The suite owner has the option of choosing which events they would like their standing order to be available as well as the ability to change these orders within the advanced ordering guidelines. Please contact the Food and Beverage Coordinator if you are interested in this feature.

Our Suites Menu has been developed with an all inclusive pricing structure. This means that the pricing listed includes all taxes. Gratuities are at the Suite Owner's discretion and may be added to the guest check.







Delivery Times

When placing your order please be sure to indicate on the order forms which time period is best suited for your requirements.

APPROX DELIVERY TIME	TIME PERIOD
10-30 min after doors open	0
10-30 min before the event starts	1

Every effort will be made to honour these specific delivery periods.

We suggest that all food be ordered for time period zero as the house lighting is turned off completely at the beginning of the concert and some events.

A suite entertaining 10-12 guests should consider ordering approximately 4-6 menu selections to satisfy a typical appetite. If you would like our assistance with your selection, we would be delighted to help you design a menu for your guests.

Payment for all charges can be made with cash, debit, or credit card. MasterCard, Visa and American Express are accepted.

Charges will be incurred until the conclusion of the event; at that time, full payment is required.

Please note, no outside food or beverage is permitted in the Abbotsford Centre.





ALCOHOL SERVICE

Spectra Food Services & Hospitality is a food and beverage company that is committed to the safe and responsible service of alcoholic beverages to its patrons during private functions and public events.

Bottles and cans cannot leave the suites; when leaving a suite, please pour your beverage into the provided plastic cups.

Cabinets will not be opened without the suite owner present; the suite owner may, in advance of an event, designate authorized users of the suite to gain access to the alcohol. This authorization must be presented in writing.

Please note that the suite owner and authorized representatives are subject to all social host laws while entertaining in their suites. It is the responsibility of the suite owner or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 19 and persons who appear visibly intoxicated may not consume alcoholic beverages.

Spectra Food Services & Hospitality reserves the right to refuse service to any person who appears to be intoxicated.

Alcohol that has been purchased but remains unopened during an event will be locked in the fridge or cabinet. It cannot leave the building.

BEVERAGE RESTOCK PROGRAM

We recommend you order a fixed quantity of beverages to be kept in your suite at all times. After each event, your suite attendant 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 604-743-5015 for additional details and our recommended beverage selections and quantities.





SPECIAL REQUESTS

Our catering office would be happy to assist you with any special catering requests.

Special menus, beverage requests, flowers, balloons, specialty cakes, etc. can be arranged by contacting us three days in advance of the event.

Email: catering@abbotsfordcentre.ca Phone: 604-743-5015

During all events our managers and supervisors are available to assist you. Your suite attendant will be happy to contact them.

CANCELLATIONS

Should you find it necessary to cancel your suite order, please email us at **catering@abbotsfordcentre.ca** or call us at **604-743-5015**. A minimum of 24 hours notice is required in advance of the event so that no charges will be incurred.

If you have not cancelled your pre-order 24 hours in advance, we will process all charges.

ORDER NOW

To place an order, contact:

Spectra Food Services & Hospitality catering@abbotsfordcentre.ca

Dawn Abram General Manager F&B 604-743-5018 | dabram@abbotsfordcentre.ca

Craig MacLeod Executive Chef 604-743-5017 | cmacleod@abbotsfordcentre.ca

Food Service Questions and Order Placement 604-743-5015 | catering@abbotsfordcentre.ca

