



DIETARY
RESTRICTIONS

PLANT FOCUSED
MENU

PACKAGES

À LA CARTE

EXPERIENCE CARTS
& DESSERTS

BEVERAGES

EVENT DAY MENU

SERVICE &
GENERAL INFORMATION

ORDER NOW

2023.24 EXECUTIVE SUITES MENU

Inspired cuisine, premium beverage selections, and tailored fare perfect for any occasion.

T.B

ROBERT BARTLEY, EXECUTIVE CHEF

"I am honoured to enhance your culinary experience at Rogers Arena through authentic menu offerings featuring the bountiful ingredients that BC and Canada have to offer."

The Canucks for Kids Fund dedicates resources to assist charities which support children's health and wellness, education, social impact programming and the development of grassroots hockey throughout British Columbia. Thanks to the generosity of our fans, donors, players, employees and partners, the Canucks for Kids Fund has granted over \$86 million to charities in BC over the last 36 years. You can support the Canucks for Kids Fund by donating online at canucks.com/5050 or by purchasing 50/50 tickets.





DIETARY
RESTRICTIONS

PLANT FOCUSED
MENU

PACKAGES

À LA CARTE

EXPERIENCE CARTS
& DESSERTS

BEVERAGES

EVENT DAY MENU

SERVICE &
GENERAL INFORMATION

ORDER NOW



DIETARY
RESTRICTIONS



PLANT FOCUSED
MENU



PACKAGES



À LA CARTE



EXPERIENCE CARTS
& DESSERTS



BEVERAGES



EVENT DAY MENU



SERVICE & GENERAL INFORMATION





SPECIAL DIETARY INDEX

VEGETARIAN

- Bottomless Popcorn
- Corn Chips, Guacamole & Salsa
- 7-Layer Dip
- Kettle Chips
- Munchie Selection
- Tater Tots
- Onion Rings
- Falafel Slider
- Seasonal Fruit Platter
- Fresh Crudité Platter
- Cheese Pizza
- French Fries
- Greek Mezze Platter
- Garden Sushi
- Caesar Salad
- Greek Salad
- Trainer Recommended Salad
- Vegetarian Spring Rolls
- Veggie Mediterranean Pizza
- Premium Cheese Selection
- Ricotta Ravioli
- Candy Basket
- All Desserts

GLUTEN-FREE

- Bottomless Popcorn
- Premium Cheese Selection *
- Greek Mezze Platter
- Seasonal Fruit Platter
- Garden Sushi
- Kettle Chips
- Munchie Selection
- 7-Layer Dip
- Corn Chips, Guacamole & Salsa
- Fresh Crudité
- Greek Salad
- Trainer Recommended Salad
- Assorted Sushi***
- Chilled Jumbo Shrimp Cocktail
- Gluten Free Pizzas
- Seafood Tower
- Haagen-Dazs Bars
- Peanut Butter Cookies

* with GF substitute
 *** upon request

VEGAN

- Corn Chips, Guacamole & Salsa
- Fresh Crudité Platter *no dip
- Kettle Chips *substitute dip
- Seasonal Fruit Platter
- Garden Sushi
- Pizza with Vegan Mozzarella
- Vegan Taco Bar
- Peanut Butter Cookies
- Trainer Recommended Salad

DAIRY FREE

- Chilled Jumbo Shrimp Cocktail
- Classic Wings
- Corn Chips, Guacamole & Salsa
- Hot Dogs
- Salt N Pepper Dry Riblets
- Seasonal Fruit
- Seafood Tower
- Tater Tots
- Onion Rings

FOOD SAFETY & ALLERGY AWARENESS Consuming raw meat, seafood, or shellfish may lead to foodborne illness. Cold and hot food items displayed in your suite will be removed in a timely manner to prevent the potential risk of jeopardizing food safety. Should you or any of your guests have an allergy to any food item, please indicate this when placing your order. This will allow us to take the utmost precaution in serving you and your guests. It is not permissible for guests to bring outside food to the suite.

 VEGETARIAN

 GLUTEN FREE

 VEGAN

 DAIRY FREE

 OCEAN WISE





DIETARY
RESTRICTIONS

PLANT FOCUSED
MENU

PACKAGES

À LA CARTE

EXPERIENCE CARTS
& DESSERTS

BEVERAGES

EVENT DAY MENU

SERVICE &
GENERAL INFORMATION

ORDER NOW

PLANT FOCUSED MENU

Chef Robert Bartley's culinary curiosity and passion is centered around farming and the vegetable bounty that is delivered to our back door.

Advanced notice will be required for making food items vegan, if they are not originally.



COLD PLATTERS

SERVES 8

- CLASSIC CAESAR SALAD** ⑤ 50
parmesan, lemon, focaccia croutons
- TRAINER RECOMMENDED SALAD** ⑤ ⑤ ⑤ 50
quinoa, kale, arugula, green apples, sweet potato, dried cherries, spiced pumpkin seeds, toasted almonds, champagne vinaigrette
- GREEK VILLAGE SALAD** ⑤ ⑤ 60
marinated feta, cucumber, red onion, olives, tomato, celery, red pepper, yellow pepper
- GARDEN SUSHI PLATTER** ⑤ ⑤ ⑤ 135
vegetable roll, kappa roll, shiitake nigiri, bell pepper nigiri, seasonal vegetable nigiri, avocado roll
- GREEK MEZZE PLATTER** ⑤ ⑤ 85
hummus, marinated feta, seasoned olives, toasted pita

APPETIZERS

SERVES 8

- MUNCHIE SELECTION** ⑤ ⑤ 105
popcorn, kettle chips & dip, chips & salsa, savoury granola snack bites
- FRESH CRUDITÉ WITH RANCH DIP** ⑤ ⑤ 80
baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, yellow & red peppers
- SEASONAL FRESH FRUIT** ⑤ ⑤ ⑤ ⑤ 90
- FRENCH FRIES** ⑤ 35
- TATER TOTS** ⑤ ⑤ 35
siracha maple mayo
- ONION RINGS** ⑤ ⑤ 35
jalapeño ranch
- VEGETARIAN SPRING ROLLS** ⑤ 75
plum sauce
- VEGAN TACO BAR** ⑤ 175
cali crumble, pico de gallo, vegan cashew sour cream, guacamole, vegan shredded cheese, lettuce, red onion

ENTRÉES

SERVES 8

- VEGGIE MEDITERRANEAN PIZZA** ⑤ 45
mushroom, bell pepper, red onion, ripe tomato, mozzarella
- CHEESE PIZZA** ⑤ 36
mozzarella
- HANDMADE RICOTTA RAVIOLI – SERVES 8** ⑤ 275
homemade tomato sauce





PACKAGES

Completely catered food packages designed to serve our fans.



THE STICK N' RINK

BOTTOMLESS POPCORN ☺ ☺

CORN CHIPS, GUACAMOLE & SALSA ☺ ☺ ☺ ☺

FRESH CRUDITÉ PLATTER ☺ ☺ ☺

baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, yellow & red peppers, sour cream dill dip

CLASSIC CHEESEBURGER SLIDERS

CRISPY CHICKEN TENDERS

plum sauce

CHEESE PIZZA ☺

FRENCH FRIES ☺

CHOCOLATE CHIP COOKIES ☺

ENHANCEMENTS:

GREEK VILLAGE SALAD ☺ ☺ 60

marinated feta, cucumber, red onion, olives, tomato, celery, red pepper, yellow pepper

CRUNCHY TIGER PRAWNS 95

thai chili dipping sauce

DELUXE SUSHI PLATTER 180

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

PREMIUM CHEESE SELECTION ☺ ☺ 125

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

CHARCUTERIE BOARD 120

assorted dried and cured meats, grilled vegetables, olives, parmesan

PRE-ORDER ONLY

485 FOR 8 PEOPLE | 825 FOR 14 PEOPLE





OVERTIME

BOTTOMLESS POPCORN 🍷 🍷

7-LAYER DIP 🍷 🍷

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

CLASSIC CAESAR SALAD 🍷

parmesan, lemon focaccia croutons

BBQ PLATTER

roasted chicken, bbq pork ribs, beef brisket, cornbread, pickles, coleslaw

DELUXE SUSHI PLATTER

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

SHRIMP WONTONS

thai chili dipping sauce

TATER TOTS

siracha maple mayo

NANAIMO BARS 🍷

walnut coconut base, custard cream

ENHANCEMENTS:

BC SABLEFISH 400

8 orders minimum
shiitake mushrooms, bok choy, quinoa, carrots

CRUNCHY TIGER PRAWNS 95

thai chili dipping sauce

CHICKEN SLIDERS 115

havarti cheese, mayo, relish, bread & butter pickles

ABURI SALMON OSHI 190

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

CHARCUTERIE BOARD 120

assorted dried and cured meats, grilled vegetables, olives, parmesan

PREMIUM CHEESE SELECTION 🍷 🍷 125

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

GREEK VILLAGE SALAD 🍷 🍷 60

marinated feta, cucumber, red onion, olives, tomato, celery, red pepper, yellow pepper

ULTIMATE

BOTTOMLESS POPCORN 🍷 🍷

FRESH CRUDITÉ PLATTER 🍷 🍷

baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, yellow and red peppers, sour cream dill dip

PREMIUM CHEESE SELECTION 🍷 🍷

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

CRISPY CHICKEN TENDERS

plum sauce

CRUNCHY TIGER PRAWNS

thai chili sauce

CANUCKS MIXED GRILL

marinated steak, grilled lamb chops, smoked sausage

SEASONAL FRUIT PLATTER 🍷 🍷 🍷 🍷

MACARONS 🍷

ENHANCEMENTS:

CRISPY SHRIMP WONTONS 70

thai chili sauce

MAUI BBQ BEEF SHORT RIBS 120

sweet, soy bbq glaze

PREMIUM SUSHI PLATTER 190

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

CLASSIC CAESAR SALAD 🍷 50

parmesan, lemon, focaccia croutons

CHARCUTERIE BOARD 120

assorted dried and cured meats, grilled vegetables, olives, parmesan

VEGETARIAN SPRING ROLLS 🍷 75

plum sauce

GREEK MEZZE PLATTER 🍷 🍷 85

hummus, marinated feta, seasoned olives, toasted pita

PRE-ORDER ONLY

865 FOR 8 PEOPLE | 1245 FOR 14 PEOPLE

PRE-ORDER ONLY

1050 FOR 8 PEOPLE | 1585 FOR 14 PEOPLE





DIETARY
RESTRICTIONS

PLANT FOCUSED
MENU

PACKAGES

À LA CARTE

EXPERIENCE CARTS
& DESSERTS

BEVERAGES

EVENT DAY MENU

SERVICE &
GENERAL INFORMATION

ORDER NOW

À LA CARTE

Choose from an extensive selection of à la carte options to create your own customized dining experience.

SNACKS

SERVES 8

BOTTOMLESS POPCORN 🍷 🍷	38
MUNCHIE SELECTION 🍷 🍷 popcorn, kettle chips & dip, chips & salsa, & savoury granola bites	105
KETTLE CHIPS 🍷 🍷 🍷 french onion dip	40
CORN CHIPS, GUACAMOLE, SALSA 🍷 🍷 🍷 🍷	60
7-LAYER DIP 🍷 🍷 sour cream, refried beans, guacamole, salsa, olives, cheddar cheese, jalapeños, tortilla chips	50
CANDY BASKET 🍷 assorted candy	70





APPETIZERS

SERVES 8

CRISPY CHICKEN TENDERS plum sauce	110
GLAZED BABY BACK RIBS house bbq sauce	115
CRUNCHY TIGER PRAWNS thai chili dipping sauce	120
SALT & PEPPER DRY RIBLETS ☺	85
CLASSIC WINGS ☺ hot, thai sweet chili, honey garlic, salt & pepper, bbq	105
CRISPY SHRIMP WONTONS thai chili sauce	70
VEGETARIAN SPRING ROLLS ☺ plum sauce	75
MAUI BBQ BEEF SHORT RIBS sweet, soy bbq glaze	120
TATER TOTS ☺ ☺ siracha maple mayo	35
VEGAN TACO BAR ☺ cali crumble, pico de gallo, vegan cashew sour cream, guacamole, vegan shredded cheese, lettuce, red onion	175

SUSHI PLATTERS



36 PCS

We specialize in Aburi (flame seared) & Oshi (pressed box) sushi made in-house by our team of traditionally trained Japanese chefs. Sushi Jiyu-Jin Ltd prides itself on the authenticity of our traditional Japanese sushi. Using only the highest quality of ingredients, our chefs never compromise the sacred methods of traditional sushi making when creating new and innovative takes on fan favourites. Our chefs craft unique and innovative ocean wise products which mirror our beliefs in sustainable and responsible food practices. Our aburi sushi is flame-kissed which enhances the complex flavours and textures of these curated creations and fan favourites. Served with pickled ginger, wasabi, soy dipping sauce.

GARDEN ☺ ☺ ☺ vegetable roll, kappa roll, shiitake nigiri, bell pepper nigiri, seasonal vegetable nigiri, avocado roll	135
ASSORTED ☺ aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, salmon nigiri, hamachi (yellowtail tuna) nigiri, ebi nigiri, tuna nigiri, california roll, avocado roll	170
DELUXE aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, california roll, crimson tide roll, avocado roll	180
PREMIUM aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, aburi hotate (scallop) oshi, premium bincho (tuna) nigiri, premium salmon nigiri, california roll, spicy tuna roll, avocado roll	190
ABURI SALMON OSHI rice pressed into traditional boxed sushi, torched atlantic salmon, japanese mayo	190

COLD PLATTERS

SERVES 8

FRESH CRUDITÉ ☺ ☺ baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, yellow & red peppers, sour cream dill dip	80
CHARCUTERIE BOARD assorted dried and cured meats, grilled vegetables, olives, parmesan	120
PREMIUM CHEESE SELECTION ☺ ☺ artisan selection of local & international cheeses, grapes, dried fruits	125
GREEK MEZZE PLATTER ☺ ☺ hummus, marinated feta, seasoned olives, toasted pita	85
SEASONAL FRUIT ☺ ☺ ☺ ☺	90
SEAFOOD TOWER ☺ ☺ king crab, lobster tails and prawns	250
PRAWN COCKTAIL classic horseradish cocktail sauce, lemon	125





DIETARY
RESTRICTIONS

PLANT FOCUSED
MENU

PACKAGES

À LA CARTE

EXPERIENCE CARTS
& DESSERTS

BEVERAGES

EVENT DAY MENU

SERVICE &
GENERAL INFORMATION

ORDER NOW

SALADS

SERVES 8

- CLASSIC CAESAR**  50
parmesan, lemon, focaccia croutons
- TRAINER RECOMMENDED SALAD**    50
quinoa, kale, arugula, green apples, sweet potato, dried cherries, spiced pumpkin seeds, toasted almonds, champagne vinaigrette
- GREEK VILLAGE SALAD**   60
marinated feta, cucumber, red onion, olives, tomato, celery, red pepper, yellow pepper. Add chicken breast + \$40

PIZZA

14" – 8 SLICES

- CHEESE**  36
mozzarella
- PEPPERONI** 40
double pepperoni, mozzarella
- HAWAIIAN** 40
ham, pineapple, mozzarella
- BBQ BACON CHICKEN** 40
bacon, chicken, mozzarella
- VEGGIE MEDITERRANEAN**  45
mushroom, bell pepper, red onion, ripe tomato, mozzarella
- MEAT LOVERS** 45
pepperoni, genoa salami, bacon, ham, spicy italian sausage, mozzarella

* pizza can be made gluten-free upon request + \$5

SLIDERS

SERVES 8

- CLASSIC CHEESEBURGER** 115
add bacon +10
- CHICKEN** 115
havarti cheese, mayo, relish, bread & butter pickles
- MONTRÉAL SMOKED MEAT** 115
rye bread, yellow mustard, dill pickles
- LOBSTER ROLL** 135
atlantic lobster, lemon aioli, on a fresh baked bun

HOT DOGS AND FRIES

- NATHAN'S HOT DOGS** – SERVES 6  60
classic condiments
- TATER TOTS** – SERVES 8   35
siracha maple mayo
- ONION RINGS** – SERVES 8   35
jalapeño ranch
- FRIES** – SERVES 8  35

ENTRÉES

SERVES 8

- BEEF TENDERLOIN** 500 for 8
grilled vegetables, truffle roasted potatoes, shishito peppers
- CANUCKS MIXED GRILL** 475 for 8
marinated steak, grilled lamb chops, smoked sausage
- BBQ PLATTER** 425 for 8
roasted chicken, bbq pork ribs, smoked brisket, cornbread, pickles, coleslaw
- BC SABLEFISH**  400 for 8
shiitake mushrooms, bok choy, quinoa, carrots
- HANDMADE RICOTTA RAVIOLI**  275 for 8
homemade tomato sauce

EXPERIENCE CARTS

- CHEF CARVED PRIME RIB CART** FULL 800 / HALF 450
chef attended, AAA prime rib, soft sandwich rolls, horseradish, mayonnaise, dijon mustard
- OYSTER CART** 400
chef attended, 30pc west coast oysters, 30pc east coast oysters, mignonette, fresh horseradish, lemons, cocktail sauce, tabasco sauce





DIETARY
RESTRICTIONS

PLANT FOCUSED
MENU

PACKAGES

À LA CARTE

EXPERIENCE CARTS
& DESSERTS

BEVERAGES

EVENT DAY MENU

SERVICE &
GENERAL INFORMATION

ORDER NOW

EXPERIENCE CARTS & DESSERTS

CRAFT COCKTAIL CART

CRAFT COCKTAILS
handcrafted in your suite

DESSERT EXPERIENCE CARTS

- CRÈME BRÛLÉE CART** 175
torched by a chef in your suite, garnished with berries
- GELATO CART** 175
chef attended, a selection of homemade flavours
- CANNOLI CART** 175
sicilian filling, assorted toppings

Experience carts must be ordered directly with our Suites Administrator, lexy.reimer@canucks.com 72 hours in advance of your event. All carts have a 10-person minimum order. A limited number of carts are available per event.

DESSERT

SERVES 8

- CHOCOLATE CHIP COOKIES** 60
- OATMEAL RAISIN AND WALNUT COOKIES** 60
- HOMEMADE FUDGEEO COOKIES** 70
- PEANUT BUTTER COOKIES** 60
- ASSORTED COOKIE PLATTER** 60
chocolate chip cookies, oatmeal raisin and walnut cookies and homemade fudgeeo cookies
- CUPCAKES** 60
chocolate cupcake, vanilla cupcake, strawberry cupcake
- CELEBRATION CAKE** 70
confetti cake, vanilla frosting
- MACARONS** 70
strawberry, raspberry, passionfruit, yuzu, earl grey, pistachio
- CANDY BASKET** 70
assorted candy
- NANAIMO BARS** 70
walnut coconut base, custard cream
- RASPBERRY SNOWBALLS** 70
coconut cake, raspberry filling
- DESSERT PLATTER** 100
raspberry chocolate cake, carrot cake, blueberry cheesecake, banana cream tart, peanut butter bar, lemon brownie
- A SELECTION OF HAAGEN DAZS ICE CREAM BARS** 7.75 ea
- GELATO CUPS** 8 ea
seasonal flavours
- HOUSE-MADE CAKES** 175
choice of 10" round vanilla or chocolate flavour, customized to the occasion. Minimum 72-hour notice required.





WINE

The following products can be purchased for your suite by the bottle only.
Please note, wine and hard spirits are not stocked in the consumption fridges.

SPARKLING

Clos Amador Cava, Brut Delicat Reserva NV, <i>Spain</i>	56
Bottega 'Gold' Brut NV, <i>Prosecco</i>	88
Ferrari Rosé, Brut NV, <i>Trento</i>	98
Moët & Chandon 'Imperial', Brut NV, <i>Champagne</i>	185
Dom Pérignon, Brut 2012, <i>Champagne</i>	679
Roederer 'Cristal', Brut 2014, <i>Champagne</i>	799

WHITE

Kim Crawford Sauvignon Blanc 2022, <i>Marlborough, NZ</i>	56
Laughing Stock Pinot Gris 2022, <i>Okanagan Valley</i>	60
Sperling 'Old Vines' Riesling 2018, <i>Okanagan Valley</i>	60
Tolloy Pinot Grigio 2021, <i>Alto Adige</i>	60
JoieFarm 'Noble Blend' (Gewürztraminer/Riesling) 2022, <i>Okanagan Valley</i>	68
La Frenz Sauvignon Blanc 2022, <i>Okanagan Valley</i>	72
Cambria 'Katherine's Vineyard' Chardonnay 2021, <i>Santa Maria Valley</i>	80
Lightning Rock 'Canyonview Vineyard' Chardonnay 2021, <i>Okanagan Valley</i>	88
Le Vieux Pin 'Ava' (Viognier/Roussanne) 2021, <i>Okanagan Valley</i>	90
Aquilini Sauvignon Blanc 2021, <i>Red Mountain</i>	90
MacIntyre 'Astra' Chardonnay 2019, <i>Okanagan Valley</i>	96
Cloudy Bay Sauvignon Blanc 2022, <i>Marlborough</i>	96
Domaine Delaporte 'Chavignol' 2021, <i>Sancerre</i>	139
Jean Collet 'Vaillons' 1er Cru 2020, <i>Chablis</i>	149

ROSÉ

Whispering Angel Rosé 2021, <i>Provence</i>	109
---	-----

RED

San Marzano Primitivo 2020, <i>Puglia</i>	46
San Felice 'Contrada' (Merlot/Sangiovese) 2019, <i>Tuscany</i>	48
Barossa Valley 'Estate' Shiraz 2020, <i>Barossa Valley</i>	60
CedarCreek Merlot 2019, <i>Okanagan Valley</i>	66
Catena 'High Mountain Vines' Malbec 2020, <i>Mendoza</i>	68
J. Lohr 'Seven Oaks' Cabernet Sauvignon 2020, <i>Paso Robles</i>	72
Ultraviolet Cabernet Sauvignon 2020, <i>California</i>	75
Fairview Cellars 'Crooked Post Vineyard' Pinot Noir 2020, <i>Okanagan Valley</i>	77
Sunrock Cabernet Sauvignon 2020, <i>Okanagan Valley</i>	80
La Crema Pinot Noir 2021, <i>Monterey</i>	80
Fidora 'Monte Tabor' Valpolicella Ripasso 2018, <i>Veneto</i>	86
LaStella 'Fortissimo' (Merlot/Cabernet Sauvignon) 2020, <i>Okanagan Valley</i>	91
Campo al Mare (Merlot, Cabernet Sauvignon) 2021, <i>Bolgheri</i>	95
Argyle Pinot Noir 2021, <i>Willamette Valley</i>	96
Aquilini 'Family Blend' (Cabernet Sauvignon/Petit Verdot) 2017, <i>Red Mountain</i>	99
Simi 'Landslide Vineyard' Cabernet Sauvignon 2018, <i>Alexander Valley</i>	104
BonAnno Cabernet Sauvignon 2021, <i>Napa Valley</i>	107
Vanessa 'Right Bank' (Merlot/Cabernet Sauvignon) 2017, <i>Similkameen Valley</i>	119
Truchard Cabernet Sauvignon 2020, <i>Carneros</i>	120
Burrowing Owl 'Meritage' (Merlot/Cabernet Sauvignon) 2019, <i>Okanagan Valley</i>	120
Painted Rock Merlot 2019, <i>Okanagan Valley</i>	129
Robert Mondavi Cabernet Sauvignon 2019, <i>Napa Valley</i>	129
Produttori del Barbaresco 2018, <i>Piedmont</i>	130
J. Lohr 'Hilltop' Cabernet Sauvignon 2020, <i>Paso Robles</i>	135
Hess Collection 'Allomi Vineyard' Cabernet Sauvignon 2019, <i>Napa Valley</i>	145
Tedeschi 'Marne 180' Amarone della Valpolicella Classico 2018, <i>Veneto</i>	149
Osoyoos Larose 'Le Grand Vin' (Merlot/Cabernet Sauvignon) 2018, <i>Okanagan Valley</i>	149
The Prisoner (Zinfandel/Cabernet Sauvignon) 2021, <i>Napa Valley</i>	150
Aquilini Cabernet Sauvignon 2016, <i>Red Mountain</i>	179
Black Hills 'Nota Bene' (Cabernet Sauvignon/Merlot) 2020, <i>Okanagan Valley</i>	179
Mount Veeder Cabernet Sauvignon 2019, <i>Napa Valley</i>	189
Il Poggione Brunello di Montalcino 2017, <i>Tuscany</i>	207
Hall 'Cellar Select' Cabernet Sauvignon 2018, <i>Napa Valley</i>	209
Antinori 'Tignanello' (Sangiovese/Cabernet Sauvignon) 2016, <i>Tuscany</i>	369





CAESAR BAR (SERVES 12)

Mott's Clamato Original, Nütrl Vodka (750ml), house blend caesar rim, pickled beans, worcestershire, tabasco, horseradish, fresh lime wedges, salt & pepper 180

SMALL BATCHED COCKTAILS (SERVES 6)

Pre-order only

Margarita 120
Negroni 120
Cosmopolitan 120

BEER (6-PACK)

DOMESTIC BEER 56	IMPORT BEER 60
Budweiser	Stella Artois
Bud Light	Corona
Michelob Ultra	
SPECIALTY * Pre Order Item	CRAFT BEER 63
Budweiser Zero (non-alcoholic) 43	Stanley Park "Trail Hopper" IPA
Whistler Forager © 60	Stanley Park "Sesh" Lager
	Superflux "Colour and Shape" IPA (4pack)

CIDER & COOLERS (6-PACK)

CIDERS 60	COOLERS 60
Okanagan Premium Apple Cider	Mike's Hard Lemonade
	Nütrl Lime Vodka Soda
	New Nütrl Double Lemon Vodka Soda Bottle
	Tempo Gin Smash Mango Peach

The above products will be stocked in your suite and charged based on consumption. Should you choose to lock your fridges, the above beverages will be available to pre order by the 6-pack.





SPIRITS (750ML)

The following products can be purchased for your suite by the bottle.

VODKA

Nütrl	120
Ketel One	145
Titos	165
Belvedere	190
Grey Goose	190

GIN

Tanqueray	135
Bombay Sapphire	140
Aviation	170
Victoria Empress 1908	185
Hendrick's	190

RUM

Captain Morgan White	120
Captain Morgan Dark	120
Captain Morgan Spiced	125
Kraken	130
Appleton Estate 12 Year Old	230
Ron Zacapa 23 Year Old	310

TEQUILA

Tromba Blanco	225
Don Julio Blanco	285
Patron Silver	310
Casamigos Blanco	310
Casamigos Reposado	340
Don Julio Reposado	340
Don Julio 1942 Añejo	1,000
Clase Azul Reposado	1,000

CANADIAN WHISKY

Crown Royal	130
Forty Creek Double Barrel	205

AMERICAN WHISKEY

Jack Daniel's Old No.7	165
Bulleit Bourbon	175

IRISH WHISKEY

Jameson	160
---------	-----

BLENDED SCOTCH

Johnnie Walker Red Label	140
Johnnie Walker 12 Black Label	215

SINGLE MALT SCOTCH

Glenlivet 12	270
Oban 14	420
Glenlivet 18	470

COGNAC & BRANDY

St-Rémy 'Signature' Brandy	165
Remy Martin VSOP	300
Hennessey XO	895
Remy Martin Louis XIII	8000

BREAKAWAY THIRST QUENCHERS

WATER

Canucks Bottled Water – 6-Pack	32
Bubly (Strawberry, Cherry, Lime) 6-Pack	28
Montellier (1 L)	11

ASSORTED JUICES (4-PACK)

Mott's Clamato Juice	23
Heinz Tomato Juice	
Dole Ruby Red Grapefruit Juice	
Tropicana Orange Juice	
Ocean Spray Cranberry Juice	

SPORT & ENERGY DRINKS (4-PACK) * Pre Order Item

Gatorade	32
Rockstar Energy Drink	52

SOFT DRINKS (6-PACK)

Pepsi, Diet Pepsi	28
7-Up, Diet 7-Up	
Schweppes Ginger Ale	
Schweppes Tonic Water	
Schweppes Club Soda	

The above products will be stocked in your suite and charged based on consumption. Should you choose to lock your fridges, the above beverages will be available to pre order by the 6-pack.

HOT BEVERAGES (SERVES 6)

Freshly Brewed Coffee, Decaffeinated Coffee, Tea	37
--	----

NESPRESSO COFFEE MACHINE

12 Caffeinated and Decaffeinated Pods, Cream, Milk, Sugar	42
---	----





DIETARY
RESTRICTIONS

PLANT FOCUSED
MENU

PACKAGES

À LA CARTE

EXPERIENCE CARTS
& DESSERTS

BEVERAGES

EVENT DAY MENU

SERVICE &
GENERAL INFORMATION

ORDER NOW

EVENT DAY MENU

Missed the pre order deadline? The following chef selections are still available to order for your suite on event night with your suite attendant.



SNACKS

SERVES 8

BOTTOMLESS POPCORN ☺ ☺	38
CORN CHIPS, GUACAMOLE & SALSA ☺ ☺ ☺ ☺	60
KETTLE CHIPS ☺ ☺ ☺ french onion dip	40
MUNCHIE SELECTION ☺ ☺ popcorn, kettle chips & dip, chips & salsa, & savoury granola bites	105
CANDY BASKET ☺ assorted candy	70

18% Service Charges:

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





APPETIZERS

SERVES 8

TATER TOTS ☺ ☺ siracha maple mayo	35
CHICKEN TENDERS plum sauce	110
GLAZED BABY BACK RIBS house bbq sauce	115
CRUNCHY TIGER PRAWNS thai chili dipping sauce	120
SALT & PEPPER DRY RIBLETS ☺	85
CLASSIC WINGS ☺ hot, thai sweet chili, honey garlic, salt & pepper, bbq	105
VEGETARIAN SPRING ROLLS ☺ plum sauce	75
CRISPY SHRIMP WONTONS thai chili sauce	70

SLIDERS

SERVES 8

CLASSIC CHEESEBURGER add bacon +10	115
--	-----

SUSHI PLATTERS

36 PCS

We specialize in Aburi (flame seared) & Oshi (pressed box) sushi made in-house by our team of traditionally trained Japanese chefs. Served with pickled ginger, wasabi, soy dipping sauce.

ASSORTED ☺ aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, salmon nigiri, hamachi (yellowtail tuna) nigiri, ebi nigiri, tuna nigiri, california roll, avocado roll	170
DELUXE aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, california roll, crimson tide roll, avocado roll	180
PREMIUM aburi salmon oshi, aburi ebi (shrimp) oshi, sable aburi, aburi hotate (scallop) oshi, premium bincho (tuna) nigiri, premium salmon nigiri, california roll, spicy tuna roll, avocado roll	190
ABURI SALMON OSHI rice pressed into traditional boxed sushi, torched atlantic salmon, japanese mayo	190

COLD PLATTERS

SERVES 8

FRESH CRUDITÉ ☺ ☺ baby carrots, celery, grape tomatoes, cauliflower, broccoli, cucumber, radish, yellow & red peppers, sour cream dill dip	80
PREMIUM CHEESE SELECTION ☺ ☺ artisan selection of local & international cheeses, grapes, dried fruits	125
SEASONAL FRUIT ☺ ☺ ☺ ☺	90

SALADS

SERVES 8

CLASSIC CAESAR ☺ parmesan, lemon, focaccia croutons	50
---	----



18% Service Charges:
A 4.5% administration fee and a 13.5% gratuity are automatically added to your bill





DIETARY
RESTRICTIONS

PLANT FOCUSED
MENU

PACKAGES

À LA CARTE

EXPERIENCE CARTS
& DESSERTS

BEVERAGES

EVENT DAY MENU

SERVICE &
GENERAL INFORMATION

ORDER NOW

PIZZA

14" – 8 SLICES

CHEESE ☺	36
mozzarella	
PEPPERONI	40
double pepperoni, mozzarella	
HAWAIIAN	40
ham, pineapple, mozzarella	
BBQ BACON CHICKEN	40
bacon, chicken, mozzarella	
VEGGIE MEDITERRANEAN ☺	45
mushroom, bell pepper, red onion, ripe tomato, mozzarella	
MEAT LOVERS	45
pepperoni, genoa salami, bacon, ham, spicy italian sausage, mozzarella	

* pizza can be made gluten-free upon request + \$5

HOT DOGS AND FRIES

NATHAN'S HOT DOGS – SERVES 6	60
classic condiments	
FRIES – SERVES 8 ☺	35
TATER TOTS – SERVES 8 ☺ ☺	35
siracha maple mayo ☺ ☺	
ONION RINGS – SERVES 8	35
jalapeño ranch	

18% Service Charges:
A 4.5% administration fee and a 13.5% gratuity are automatically added to your bill.

ENTRÉES

SERVES 8

BEEF TENDERLOIN	500 FOR 8
grilled vegetables, truffle roasted potatoes, shishito peppers	
CANUCKS MIXED GRILL	475 FOR 8
marinated steak, grilled lamb chops, smoked sausage	
BC SABLEFISH ☺	400 FOR 8
shiitake mushrooms, bok choy, quinoa, carrots	
HANDMADE RICOTTA RAVIOLI ☺	275 FOR 8
homemade tomato sauce	

DESSERT

SERVES 8

DESSERT PLATTER ☺	100
raspberry chocolate cake, carrot cake, blueberry cheesecake, banana bream tart, peanut butter bar, lemon brownie	
CHOCOLATE CHIP COOKIES ☺	60
OATMEAL RAISIN AND WALNUT COOKIES ☺	60
A SELECTION OF HAAGEN DAZS ICE CREAM BARS ☺ ☺	7.75 ea
NANAIMO BARS	70
walnut coconut base, custard crème	
GELATO CUPS	8 ea
seasonal flavours	





SERVICE INFORMATION

BEVERAGE ORDERING (TWO OPTIONS)

1. Consumption fridges are provided in your suite that offer a large variety of beer, ciders, seltzers, and Pepsi products including pop, water, and juice. Should you choose to unlock your fridge, beverages are billed individually based on consumption and the suite attendant will keep the fridge replenished throughout the night. Note all the consumed beverages must go on one bill.

2. Wine and liquor are not offered in the fridge and are required to order by the bottle. Please see our menu for wine and liquor options.

3. If you prefer to have your consumption fridge locked/unlocked for a specific event, please select to have your fridge locked in the XDine prompt or reach out to us directly. Should you choose to lock the consumption fridge, you can pre order drinks by the 6-pack that will be placed on the countertop in an ice well. Alternatively, you can order from the suite attendant when you arrive and throughout the night as required. Please be aware that according to the British Columbia Liquor Control and Licensing Board (BCLCLB) and the policies of Rogers Arena, no beverages may be brought into or removed from the Arena. Although it is the responsibility of the suite holder to ensure that no minors (those under the age of 19) or intoxicated persons consume alcoholic beverages in their suite, Rogers Arena reserves the right to validate proper identification and refuse service to persons who appear to be intoxicated.

If you require your liquor cabinet or fridges locked/unlocked for a specific event, please indicate this on your online order.

PLACING YOUR ORDER

To place an order on our online ordering system XDine, click the "Order Now" button at the top right-hand corner of the menu. If you do not already have an account on XDine, you must create one to place an order. Please note all pre orders from our advance menu must be placed by 11pm the day before your event. You can order à la carte in the suite with your suite attendant. Please note "event day" orders take may take longer to arrive as pre orders are given priority. If you missed our pre order deadline, you are welcome to order off our event day menu with your suite attendant. Please note that delivery priority is given to suites that have placed a pre-order.

[SIGN IN](#)

GENERAL INFORMATION

BILLING

Payment Methods

- We accept all major credit cards
- We require a credit card to submit orders on our online ordering system

In order to present your bill prior to the end of an event, your Suite Attendant will ask for your final beverage order 10 minutes into the third period during hockey games and 30 minutes prior to the anticipated end of all other events. If you or your suite guests wish to continue service up to the end of an event or past the end of an event, please let your Suite Attendant know and we will be more than happy to accommodate you. However, please be aware that all suites are to be vacated 1 hour after the end or midnight of an event in accordance with Rogers Arena policy. Dedicated Suite Attendant or Bartender Should you wish to have a dedicated suite attendant or bartender a fee of \$200 will apply.

**Applicable to select suites and based on availability of staff 18% Service Charges: A 4.5% administration fee and a 13.5% gratuity are automatically added to your bill.*

SPECIAL REQUESTS

Our Executive Suites Administrator will assist you with any special catering related requests.

CANCELLATIONS

Should you find it necessary to cancel your suite order, please email our Suites Administrator, lexy.reimer@canucks.com and we will try to accommodate your request. All single game suite orders require a credit card to submit an order. At the event, a credit card must be presented to authorize the pre order amount and then continue in-event SIGN IN charges on that card.