



Scotiabank

Premium Seating

MENU

PREMIUM SEATING

2023 - 2024

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Look for this Event Day icon for items available throughout the event.

See page 6 for more information.





GENERAL INFORMATION

INFORMATION & POLICIES
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GENERAL INFORMATION

INFORMATION & POLICIES

GAME DAY SUITES HOURS OF OPERATION

The Suites are open for guest arrival one (1) hour prior to event time.

DELIVERY

We strive to deliver your order to your Suite with premium freshness and with the highest quality. Some items may be delivered after you, or your guests arrive to ensure freshness. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

SPECIAL REQUEST

In addition to this Suite Menu, Chef Elijah and his team are pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered two (2) business days prior to your event. Sodexo has eliminated the offerings of all trans fats in all food service items.

PAYMENT INFORMATION

Payment for your Suite food and beverage can be made using MasterCard, Visa and American Express. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority.

SUITE HOLDER RESPONSIBILITIES

The Suite holder is requested to identify the administrator responsible for the Suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Sodexo food and beverage representatives.

SUITE STAFFING

A team of Sodexo Suite Attendants staff the Suites level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional private Suite Attendants and Bartenders are also available for a fee of \$160 plus applicable sales tax per Attendant. Please let us know if you need private Attendants or bartenders at least three (3) business days prior to event.

ADMINISTRATIVE CHARGE

A 17% administrative charge will apply to all food and beverage. This Administrative charge of 17% is added to your bill. 3% of the administrative charge is distributed among the service staff and the remaining 14% is used to defray cost of service. You are free but not obligated to add an additional gratuity or tip. For exceptional service any additional gratuities will be retained by the service team.

SERVICE OF ALCOHOL

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the Suites from outside of Scotiabank Centre. To maintain compliance with rules and regulations set forth by the local laws we ask that you adhere to the following:

It is the responsibility of the Suite holder or their representative to monitor and control alcoholic consumption in the Suite.

Minors, by law, are not permitted to consume alcoholic beverages.

It is unlawful to serve alcohol beverages to anyone who appears to be intoxicated. No passing alcohol beverages from one Suite to general seating.

GENERAL INFORMATION

SERVICE DIRECTION

The Sodexo Suite Catering Department is available during the Halifax Mooseheads season from 9:00am to 3:00pm, Monday through Friday to assist with your food and beverage needs.

Please contact Sodexo by 12:00pm (noon), two (2) business days prior to your game to place order. Order online at your convenience. For assistance, please feel free to contact us at 423.7000 or HalifaxSBC.Suites@centerplate.com

SODEXO TEAM

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902.421.8000



ON-LINE ORDERING

<http://scotiabankcentre.ezplanit.com>

GENERAL INFORMATION

ONLINE ORDERING

ALREADY A REGISTERED USER?

- Click on [The Suites are open for guest arrival one \(1\) hour prior to event time.](#)
- Your **User Name and Password** will be assigned by your Venue Administrator, Jenny Le at quyernhjenny.le@sodexo.com. Both can be changed in Profile after logging in. If you have placed orders online previously you may use the same **Username and Password** as before.
- Complete the Customer Information with **address, phone number and email address.**
- Upload your **Credit Card Information** and add multiple credit cards. Indicate correct credit card address. Create a **Card Identified** for each card to allow for distinction between cards.
- The **Password** tab allows you to reset your password.
- Order screen allows an event to be chosen and Place Order. Orders can be reviewed on the Review Order tab until they have been converted to a banquet event order (BEO) by the Venue Administrator.
- The Menu Category is displayed on the left side of screen; The Menu Item is selected from middle of screen; The Shopping Cart is on the right side of screen.
- After submitting your order, notes can be added in the **Notes** section to indicate special requests, authorizing guests to order on credit card or timing requests.
- Click on Catering Policies and indicate that they have been reviewed and Submit.

TIMING

We want you and your guests to be absolutely delighted with your experience. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 20 guests! So please place the order for your Suite by **Noon 12:00pm** two (2) business days (by 12:00pm Thursday for Sunday and Monday games) prior to each game. This gives us the time we need to take good care of you.



If you miss the advanced order deadline, don't worry! We also offer a smaller "Event Day" Menu of freshly prepared items.

The "Event Day" Menu is always available throughout your event. Last call for beverages from the Event Day menu is 10 minutes into the 3rd period or the last 30 minutes of a concert.

Please notify us as soon as possible of any cancellations. Orders cancelled by 12:00pm two (2) business days prior to your event will not be charged.

SPECIAL DIETARY INDEX

VEGETARIAN

Garden Fresh and Local Crudites
Local Maritime Cheese Board
Mezza Board
Three Cheese Pizza
Bruschetta Pizza
Margherita Pizza
Trio of Healthy Dips
Caramelized French Onion Dip with
Waffle Fries
Cavendish French Fry Basket
Cookies and Brownies
Candy Buffet Bar
Ice Cream & Cyclone

VEGAN

Bottomless Popcorn
Cavendish French Fry Basket

GLUTEN-WISE*

Bottomless Popcorn
Garden Fresh and Local Crudites
Digby Bacon Wrapped Scallops
Gluten-Free Brownies
Gluten-Free Pizza
Salt & Pepper Chicken Wings

LACTOSE WISE*

Bottomless Popcorn
Digby Bacon Wrapped Scallops
Salt & Pepper Chicken Wings
Thai Chicken Bites

LOCAL

Bottomless Popcorn
Garden Fresh and Local Crudites
Local Maritime Cheese Board
Digby Bacon Wrapped Scallops
Gluten Free Brownies

** Please be advised that Sodexo GLUTEN WISE and LACTOSE WISE products may inadvertently come into cross-contact with gluten- and/or lactose containing food product.*

For other dietary restrictions, please do not hesitate to give the Premium Seating Food & Beverage Team a call at 902.423.7000 OR email us at HalifaxSBC.Suites@centerplate.com



PACKAGES

QUICK PICKS
SERVES UP TO 8 GUESTS

EVENT DAY PACKAGE



ALL STAR PACKAGE 290

SERVES UP TO 8 GUESTS

Bottomless Popcorn

Oven Baked Nachos

Pizza (3 Flatbread Pizzas of your choice)

4 LBS Salt & Pepper Chicken Wings with Sauces on the Side

East Coast Munchie Basket

Candy Bar



THE MVP PACKAGE 220

SERVES UP TO 8 GUESTS

Bottomless Popcorn

Oven Baked Nachos

Cavendish French Fry Basket

4 LBS Salt & Pepper Chicken Wings with Sauces on the Side

Pizza (3 Flatbread Pizzas of your choice)

A 17% Administrative Fee plus applicable taxes will be added to all Food & Beverage orders.

QUICK PICKS PACKAGE

THE MARITIME CLASSIC 136

SERVES UP TO 8 GUESTS

Donair Cones wrapped with tomato, onion and donair sauce served with a bucket of Alexander Keiths India Pale Ale.



KIDS' NIGHT PARTY PACKAGE..... 158

SERVES UP TO 8 GUESTS

*Bottomless Popcorn
Chicken Tenders and Fries
Pizza (3 Flatbread Pizzas of your choice)
Duo of Gummies & Candies*



A LA CARTE

EXPLORE AND ORDER YOUR FAVORITE

SNACKS

ALL SNACKS SERVE 8 GUESTS



BOTTOMLESS POPCORN.....38

Endless popcorn, by the bag.



CAVENDISH FRENCH FRY BASKET.....32

Crispy golden fries to be serve with sweet & spicy garlic aioli.

CARAMELIZED FRENCH ONION DIP WITH WAFFLE FRIES....48

House made caramelized onion dip with seasoned Cavendish waffle fries.



TRIO OF HEALTHY DIPS.....44

Classic hummus, bruschetta and Tzatziki dip.



Served with pita, carrots and cucumber.



KOD DONAIR EGGROLLS.....41

(10 PCS) Classic KOD donair meat wrapped up like eggrolls and fried crispy-brown.



APPETIZERS

ALL APPETIZERS SERVE 8 GUESTS



OVEN BAKED NACHOS 43

House-made nacho chips with mozzarella, caramelized onions, Brothers' double smoked bacon, jalapenos and scallions served with salsa and sour cream.

Add roasted chicken breast ... 12

Add guacamole 8



CHICKEN TENDERS 76

*(24 PCS) Crispy all-white Canadian chicken strips.
Served with plum sauce.*



SALT & PEPPER CHICKEN WINGS 89

(4 LBS) of juicy chicken wings, served with carrot and celery sticks. Includes Maple Chili, Teriyaki or Buffalo sauce.



THAI CHICKEN BITES 68

Breaded chunks of all-white Canadian grain-fed chicken tossed in Thai chili sauce and topped with sesame seed, shredded carrot and scallions.

BACON WRAPPED DIGBY SCALLOPS 60

Digby scallops, wrapped in Brothers' local smoked bacon served with mango chutney and a drizzle of balsamic reduction.



EAST COAST MUNCHIE BASKET 59

KOD Egg rolls, crispy Brothers' pepperoni, mozzarella sticks and Cavendish sweet potato fries.

CHEESY CHICKEN BITES... 56

Cheese-stuffed breaded chicken bites, tossed in Dorito dust and served with confit garlic aioli.

FRESH SELECTIONS

EACH SELECTION SERVES 8 GUESTS



SHARE-CUTERIE BOARD...72

A collection of antipasto, carefully cured by the Chef, based on the market's finest offerings. Includes marinated vegetables, cheeses and cured meats. Served with grapes and artisan crackers.



LOCAL MARITIME CHEESE BOARD.....,78



A Chef selection of rotating local Nova Scotian cheese, fruits and other delicacies. Served with artisanal crackers.



GARDEN FRESH AND LOCAL CRUDITES.....49



An array of seasonal vegetables. Served with ranch dressing.



BROTHER'S PEPPERONI & CHEESE BOARD.....64

Brother's local pepperoni with aged & sharp cheddar cheese. Served with crackers and grapes.



MIDDLE EASTERN BOARD.....53

An assortment of falafel, hummus, grapes, olives, vegetables, warm pita and garlic sauce.



HAND-HELDS

EACH SELECTION SERVES 8 GUESTS



HALIFAX DONAIR CONES.....84

(8 PCS) Another Halifax classic! KOD Donair meat, tomatoes, onions and KOD Donair sauce served with fresh Lebanese pitas.

GRILLED CHICKEN SLIDERS.....70

(12 PCS) Grilled chicken breast topped with Brother's double smoked bacon, sliced cucumber & tzatziki served on brioche buns.

SMOKY ANGUS SLIDERS.....70

(12 PCS) Grilled Angus beef burger with crispy onion, homemade caramelized onion, smoky bourbon barbeque sauce & garlic aioli served on brioche buns.

NEAPOLITAN MEATBALLS WITH GARLIC FOCACCIA POINTS.....48

Braised meatballs in a classic Neapolitan tomato sauce topped with fresh parmesan cheese and served with garlic focaccia points.



A 17% Administrative Fee plus applicable taxes will be added to all Food & Beverage orders.



HANDCRAFTED FLATBREAD PIZZAS

EACH ORDER INCLUDES ANY THREE (3) PIZZAS.....41

PEPPERONI PIZZA

Tomato sauce, mozzarella, dry-cured pepperoni.

MEATLOVER' S DELIGHT

Tomato sauce, mozzarella, bacon, dry-cured pepperoni, Italian sausage.



THREE CHEESE

Tomato sauce, cheddar- Jack blend and Parmesan cheese



MARGHERITA PIZZA

Tomato sauce, bocconcini, fresh basil, balsamic reduction.



BRUSCHETTA PIZZA

Olive oil, tomato, onion, basil, balsamic reduction, Parmesan cheese.



HOT HONEY & GENOA PIZZA

Spicy Genoa salami, mozzarella and local spiced honey.



GLUTEN-FREE PIZZA.....17 (EACH)

Choose from any above pizza and substitute the base with a gluten free cauliflower crust.



SWEET SELECTIONS


SHARE-ABLE


 **CANDY BUFFET BAR**.....55
Assorted candies, gummies and sours.

 **COOKIES AND BROWNIES**.....39
A selection of cookies and brownies to satisfy the sweet tooth.

FOR YOURSELF!

  **GLUTEN- FREE BROWNIE**.....6

 **DONUT HOLES (DOZEN)**.....6

 **MAGNUM ICE CREAM BAR & CYCLONE (EACH)**.....6.50

SPECIALTY

SPECIAL OCCASION CAKE

Please contact for more details at least three (3) days in advance.

ALLERGY NOTES:

Our sweet selections may contain peanuts, tree nuts, dairy. Please talk to your Suite Attendant for assistance!





BEVERAGES

ALCOHOL AND NON-ALCOHOLIC

BEERS, COOLERS & CIDERS

CAN BEER

DOMESTIC BEER.....6.95
355ML

Keith's 
Budweiser
Bud Light
Michelob Ultra

PREMIUM BEER.....8.05
355ML

Stella Artois
Corona

SPECIALTY.....8.70
355ML

Okanagan Cider
Nutrl

DRAUGHT*

DOMESTIC BEER.....8
14 OZ

Keith's 
Michelob Ultra

PREMIUM BEER &
SPECIALTY.....9
14 OZ

Stella
Brickworks Cider

*FRESH FROM THE TAP

Please ask your Suite Attendant or bartender to see tap selection!



SPIRITS & WINE

SPIRITS

DELUXE SPIRITS.....6.95

1 OZ

Lambs White Rum
Lambs Amber Rum
Lambs Spiced Rum
Lambs Navy Rum
Polar Ice Vodka
Beefeater Gin
Wiser's Deluxe Whiskey


PREMIUM SPIRITS.....7.85

1 OZ

Absolut Vodka
Havana Club "7YO" Rum
Ungava Gin
Jameson Irish Whiskey
Glenlivet Founder Reserve

LIQUEURS.....7.85

1 OZ

Cabot Trail Maple Cream 

WINES

SPARKLING WINE

By the bottle

Jacob's Creek, Moscato Rose....52

WHITE WINE

By the bottle

Jacob's Creek, Pinot Grigio.....37
Brancott, Sauvignon Blanc.....52
Stoneleigh, Sauvignon Blanc.....55
Stoneleigh, Chardonnay.....55

RED WINE

By the bottle

Jacob's Creek, Shiraz Cab.....37
Jacobs Creek, Double Barrel...55
Campo Viejo, Rioja Reserva....60
Seven Deadly Zins.....85

WINE BY THE GLASS.....10

5 OZ

Jacob's Creek, Shiraz Cab
Jacobs Creek, Pinot Grigio

LOOKING FOR OTHER OPTIONS?

Please ask your Suite Attendant to see Bin End List for additional limited selections, including selected Nova Scotia wines.



NON-ALCOHOLIC

CAN POP

BY THE CAN.....3.25

Pepsi
Diet Pepsi
7UP
Bubly
Ginger Ale
Club Soda
Tonic

MOCKTAILS

ONLY AT SCOTIABANK CLUB BAR
*Ask your bartender for their
special creation for you!*

JUICES

BY THE BOTTLE.....3.25

Orange Juice
Apple Juice
Cranberry Juice

OTHER

BY THE CAN/ BOTTLE

Aquafina Water.....4.5
Montellier Sparkling Water....4.5
Gatorade.....5.5
Coffee/ Tea.....2.75

