

Scotiabank

PREMIUM SEATING

PRE-ORDER

MENU



Scotiabank Centre

OUR LOCAL FLAVOURS

Savor the Taste of Nova Scotia —
Without Leaving Your Seat

From the rugged beauty of Cape Breton to the charm of the South Shore, our suites and skyboxes bring the best of Nova Scotia's culinary scene directly to you. We proudly partner with over 100 local suppliers to source the freshest, highest-quality ingredients.

Each menu item is thoughtfully crafted by our culinary team, showcasing the exceptional flavors of our region while supporting local farmers, fishers, and producers. When you dine with us, you're not only treating your guests to an unforgettable meal — you're also celebrating the best of Nova Scotia, one bite at a time.



HOT MENU



HOT MENU

Prices based on eight guests unless otherwise stated.

CHICKEN WINGS

Eden Valley Dry Rub Wings with BBQ & Buffalo Sauce, Radish Slaw

98

MEDITERRANEAN VEGETABLE FLATBREAD

Balsamic Roasted Vegetables, Sundried Tomatoes, **Herbed Annapolis Valley** Terroir Cheese, Pesto Drizzle

72

THE GREAT CANADIAN FLATBREAD

Oulton Farms Smoked Bacon, **Brothers** Pepperoni, Cremini Mushrooms, **Maritime** Mozzarella

72

CHICKEN TENDERS

With **Cavendish Farms** Kettle Chips, Ketchup & Asian Dipping Sauce

82

CRISPY TAQUITOS

Mr. Gonzalez Chipotle Chicken & Potato or Vegetarian Taquitos, with Sides of Guacamole & Salsa Fresco

92



HOT MENU



Prices based on eight guests unless otherwise stated.

BEEF SMASH BURGER SLIDERS 68
 With Aged Cheddar, Caramelized Onion, Pickle, & Smoky BBQ Sauce

KOREAN BBQ BUN 70
 The Pork Shop BBQ Pulled Pork on a Bao Bun with Pickled Vegetables, Cilantro, Lime Crema

BACON WRAPPED SCALLOPS 89
 Drizzled with Acadian Maple Balsamic Gastrique

MR. DONAIR SAUSAGE 88
 On a Bun topped with Diced Tomato, Onion, & Donair Sauce

CAVENDISH FARMS FRIES 32 
 Sea Salt with Smoked Ketchup

COLD MENU



COLD MENU

Prices based on eight guests unless otherwise stated.

CHARCUTERIE BOARD

Featuring **Local** Cured products, **Annapolis Valley** Cheeses, Pickled Vegetables, Preserves

98

MEDITERRANEAN EXPERIENCE VG

Grilled Pita, Artichoke Salad, Marinated Olives, Roasted Garlic Hummus, and Baba Ghanoush

52

CAVENDISH FARMS KETTLE CHIPS V

With Caramelized Onion Aioli

32

CRUDITÉ V

Crisp Seasonal Vegetables, with Beetroot Hummus

45

HOUSE MARINATED OLIVES V

32



CRUDITÉ



HOUSE MARINATED OLIVES



COLD MENU



Prices based on eight guests unless otherwise stated.

SWEET PETITES <i>Chef's Choice of Three Decadent Bite Size Sweets</i>	60
CHURROS v <i>With Dark Chocolate Dip</i>	62
PREMIUM ICE CREAM BARS <i>Various flavours</i>	10 <small>PER PIECE</small>
BUTTERED POPCORN <i>Eight individual bags of Popcorn</i>	24
PREMIUM CANDY BOWL	85

ORDERING

Ordering is easy! To place your order, simply visit our online ordering portal at:
orders.halifaxconventioncentre.com

TIMING

We want you and your guests to be absolutely delighted with your experience. Our goal is to ensure every detail is handled with care, making your experience as smooth and enjoyable as possible.

It takes a bit of time to prepare for a large party of guests! To ensure we can provide the best possible experience, please place your Suite order no later than 12:00 PM (noon) the day before your event. For example, if you'll be attending an event on a Friday at 8:00 PM, the cutoff would be Thursday at 12:00 PM (noon). This allows us the time we need to take great care of you and your guests. The final call for food service from our Event Day Menu will occur 45 minutes before the event's designated end time.

If you miss the advanced order deadline, please do not worry. We also provide a smaller Event Day Menu consisting of freshly prepared items, which will be available during your event. Alcohol service will conclude at the scheduled end time of the event. Approximately 30 minutes prior, our team will check in with you to see if you'd like to place any final drink orders before we close service for the evening.

If you have any questions, please contact:

Lise-Anne Laplante

Partnerships & Premium Seating Coordinator
liseanne@scotiabank-centre.com

PREMIUM SEATING GUIDELINES

Your support and commitment to the following guidelines is important to us and will help ensure a safe and enjoyable event for everyone. Guests are asked to maintain appropriate behavior at all times and Premium Seating clients are responsible for the conduct of their guests. Any behaviour that is considered to be threatening, violent, inappropriate or negatively impacting any guest or staff member will not be tolerated. Guests who are demonstrating these behaviours will be asked to leave the venue.

ACCESS AND TICKETS

- Only guests with a Skybox or Executive Suite ticket will have access to the Premium Seating level.
- Aiding unauthorized access to these levels is strictly prohibited.
- Guests should always have their mobile ticket available to show venue staff as requested.
- Although all guests can move freely throughout the Premium Seating level, each box is privately leased, and guests must have an invitation from the host to enter another box.
- Entry into an unoccupied Skybox or Executive Suite is strictly prohibited.

ALCOHOL & GAMING POLICIES

- As the licensee, Scotiabank Centre is committed to the responsible sale and service of alcohol and complies with the regulations of the Nova Scotia Alcohol and Gaming Division (AGD). It is Scotiabank Centre's policy to serve alcohol in a professional manner which is intended to promote responsible consumption.
- The legal age for alcohol consumption in the Province of Nova Scotia is 19 years of age. Any customer who appears to be age 30 or under may be required to show valid, government-issued photographic identification, which proves that they are of the legal age for consumption.
- All beverage services are provided exclusively by Scotiabank Centre. Outside alcohol is prohibited. Guests attempting to bring alcohol into the venue will be asked to leave; the alcohol will be confiscated.

- Scotiabank Centre reserves the right to refuse the sale of alcohol to any guests at our discretion.
- There is no service of alcohol during any event where the majority of persons in attendance are likely to be under the age of 19.
- Hallways are licensed for passage of alcohol, not gathering and/or consumption.

OTHER GUIDELINES

- Scotiabank Centre is a no re-entry venue.
- Scotiabank Centre is a smoke-free venue. Any guest found smoking inside the venue will be asked to leave. This includes the use of e-cigarettes, personal vaporizers & cannabis products.
- The throwing of any object(s) from your Skybox or Executive Suite is strictly prohibited.

STANDARD CLOSING TIMES FOR ALCOHOL SERVICE ARE AS FOLLOWS:

Last call for alcoholic beverages is 30 minutes before the expected end time of the event.