

Scotiabank

PREMIUM SEATING

PRE-ORDER MENUS



Scotiabank Centre

OUR LOCAL FLAVOURS

Experience the Best of Nova Scotia
Right from 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 a wide network of local suppliers, sourcing the freshest ingredients to deliver premium quality in every bite.

Each menu item is thoughtfully crafted by our culinary team, showcasing the exceptional flavours 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



VEGETARIAN FLATBREAD

HOT MENU

Prices based on eight guests unless otherwise stated.

CHICKEN WINGS DF

Dry Rub Chicken Wings & Choice of 2 Sauces

CHICKEN TENDERS

With **Cavendish Farms** French Fries
& Choice of 2 Sauces

ATLANTIC BEEF SMASH BURGER SLIDERS

With Aged Cheddar, Frizzled Onion, Pickle,
& Smoky BBQ Sauce

PULLED PORK SLIDERS

Slow Roasted BBQ **Oulton Meats** Pork,
Coleslaw, Roasted Garlic Aioli

VEGAN SLIDERS VC

Plant-Based Patties with Tomato Sauce, Vegan
Cheese, and **24 Carrots** Vegan Buns

100

100

75

75

65



PULLED PORK SLIDERS

HOT MENU



THE GREAT CANADIAN FLATBREAD



GARLIC FINGERS



PREMIUM ALL-BEEF HOT DOGS

Prices based on eight guests unless otherwise stated.

DONAIR FLATBREAD

Mr. Donair Meat, Onion, Tomato, **Maritime** Mozzarella, served with **Mr. Donair** Donair Sauce

78

THE GREAT CANADIAN FLATBREAD

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

78

VEGETARIAN FLATBREAD V

Feeny's Mushrooms, Red Pepper, Zucchini, Bocconcini, Drizzled with Aged Balsamic Glaze

78

GARLIC FINGERS WITH CHEESE V

Maritime Mozzarella Served with **Mr. Donair** Donair Sauce

75

PREMIUM ALL-BEEF HOT DOGS

Dress-Your-Own Premium All-Beef Hot Dogs

65

HOT MENU

Prices based on eight guests unless otherwise stated.

FIVE-SPICED PORK BELLY BITES DF

Slow Braised **Oulton's Farms** Pork Belly with Chinese 5 Spice, Sweet Chili Glaze

100

TENDER CHIPOTLE MANGO STEAK BITES GF DF

Beef from **Atlantic Beef** with Zesty Onion & Lime Aioli

100

COMEAU'S BACON WRAPPED SCALLOPS GF DF

Drizzled with **Hutchinson's** Maple Gastrique

100

BAKED PRETZEL BITES V

With Aged Cheddar & Bud Zero Beer Sauce

50

CAVENDISH FARMS FRIES VC

With **Atlantic** Sea Salt & Ketchup

40

SIGNATURE CHURROS V

With Caramel & Chocolate Sauce

65



TENDER CHIPOTLE MANGO STEAK BITES



BAKED PRETZEL BITES

COLD MENU



CHEESE PLATTER

COLD MENU

Prices based on eight guests unless otherwise stated.

CHARCUTERIE BOARD

Brothers Pepperoni, Prosciutto, Italian Calabrese, Spicy Soppressata, served with Pickles, Grainy Mustard, & Baguette Toast

100

CHEESE BOARD V

Annapolis Valley Gold Cheese, Basil Bocconcini, Brie, Applewood Smoked Cheddar, Aged Cheddar, served with Grapes, Dried Apricots, Crackers, & Baguette Toast

95

ZESTY TORTILLA CHIPS & DIPS V

Tortilla Chips with Salsa, Lime Crema & Guacamole

37

DIP PLATTER V

Corn Elote Crema, Spinach Artichoke Dip, Harissa Spiced Hummus, served with Tortilla Chips, Warm Naan, & Crudité

50

BOCCONCINI SKEWERS V

Basil Bocconcini, Cherry Tomato, Aged Balsamic Glaze

55

CRUDITÉ VG

Crisp Seasonal Vegetables & Harissa Spiced Hummus

45

BOCCONCINI SKEWERS



DIP PLATTER

SNACKS MENU



DEEDEE'S ICE CREAM SANDWICHES



Prices based on eight guests unless otherwise stated.

BOTTOMLESS POPCORN VG

Eight individual bags of Popcorn with Unlimited Refills
Add on: Popcorn Seasoning available at \$3 each

55

PREMIUM ICE CREAM BAR V

Various flavours

10 PER PIECE

DEEDEE'S ICE CREAM SANDWICH V

Brownie Cookie with Cherry Almond Swirl or
White Chocolate Chip Cookie with Dreamsicle

10 PER PIECE

ORDERING

We look forward to welcoming you and your guests. Our team is committed to handling every detail with care so your premium experience is seamless, comfortable, and enjoyable.

We are pleased to make ordering simple and convenient. To place your order, please visit our online ordering portal at **preorder.tapin2.co/scotiabankcentre** ➤

To help us prepare your order with care, please place your Suite order by 5:00 p.m. on the day before your event. For example, for a Friday event beginning at 8:00 p.m., orders should be submitted by Thursday at 5:00 p.m. Advance ordering gives our team the time needed to provide attentive service for you and your guests.

If you are unable to order in advance, an abbreviated Event Day Menu featuring freshly prepared selections will be available during the event. The final opportunity to order food from our Event Day Menu will be 45 minutes before the event's scheduled end time.

Alcohol service will conclude at the event's scheduled end time. Approximately 30 minutes beforehand, a member of our team will check in and invite you to place any final beverage orders.

We are happy to assist with any questions or special arrangements. Please contact:

Lise-Anne Laplante
Premium Seating Manager
liseanne@eventseast.com

PREMIUM SEATING GUIDELINES

Thank you for helping us create a safe, welcoming, and enjoyable experience for everyone. Premium Seating clients are responsible for the conduct of their guests, and we ask all guests to treat fellow attendees and team members with courtesy and respect. We encourage you and your guests to review and follow our [Venue Code of Conduct](#), which outlines the standards that help ensure a positive experience for everyone. Threatening, violent, or otherwise inappropriate behaviour, including conduct that negatively affects another guest or team member, will not be permitted. Guests who do not follow these expectations may be asked to leave the venue.

ACCESS & TICKETS

- Access to the Premium Seating level is reserved for guests holding a valid Skybox or Executive Suite ticket.
- To protect the privacy and comfort of all premium guests, please do not assist anyone without an eligible ticket in accessing the level.
- Please keep your mobile ticket readily available and present it to venue team members upon request.
- Guests are welcome to move throughout the Premium Seating level. As each Skybox and Executive Suite is privately leased, please enter another space only when invited by its host.
- For safety and privacy, please do not enter an unoccupied Skybox or Executive Suite.

ALCOHOL & GAMING POLICIES

- As the licensed operator, Scotiabank Centre is committed to the responsible and professional service of alcohol in accordance with Nova Scotia Alcohol and Gaming Division requirements.
- The legal drinking age in Nova Scotia is 19. Guests who appear to be 30 years of age or younger may be asked to present valid government-issued photo identification confirming they are of legal drinking age.

- All beverage service is provided exclusively by Scotiabank Centre. Outside alcohol is not permitted and will be confiscated; guests who attempt to bring it into the venue may be asked to leave.
- Our team may decline alcohol service at managements discretion to support responsible consumption and guest safety.
- Alcohol will not be served at events where most attendees are expected to be under 19 years of age.
- Last call for alcoholic beverages takes place approximately 30 minutes before the event's scheduled end time. Our team will be pleased to check in with you before service concludes.
- Premium Seating hallways are licensed for carrying beverages; for guest comfort and safe passage, please enjoy beverages within your designated seating area as gathering in the hallways is not permitted.

OTHER GUIDELINES

- Scotiabank Centre does not permit re-entry once a guest has exited the venue.
- Scotiabank Centre is a smoke-free venue. Smoking and the use of e-cigarettes, personal vaporizers, or cannabis products are not permitted inside. Guests who do not follow this policy may be asked to leave.
- For everyone's safety, please do not throw any object from a Skybox or Executive Suite.