



KONICA MINOLTA CHAMPION SUITES

PREMIUM EXPERIENCE MENU

PACKAGES FOR PRE-ORDER ONLY

CONTACT US TO ORDER IN YOUR SUITE

306-781-9258

PACKAGE 1 100

Serves 4 guests

BUTTERED POPCORN

Dill Pickle Seasoning

FARMERS MARKET CRUDITÉ

Cucumber Dip | Classic Ranch

BISON BACON SLIDERS

Bison Patty | Maple Bacon | Cheese

POPCORN CHICKEN

Honey-Garlic

SPICY WAFFLE FRIES

Parmesan Dust | Garlic Aioli

SEASONAL FRUIT PLATTER

Market Fresh Fruits | Cream Cheese Yogurt Dip

PACKAGE 2 120

Serves 4 guests

BUTTERED POPCORN

Dill Pickle Seasoning

MEDITERRANEAN LITE BITES

Tzatziki | Marinated Olives | Pita Bites | Grilled Vegetables

UPON GUEST ARRIVAL

GAME DAY NACHO

Ground Beef | Tri-Color Nacho Chips | Mix Vegetables | Cheese

CRISPY CHICKEN SLIDERS

Nori Aioli | Slider Bun

KETTLE CHIPS

Bacon Onion Dip

CHOCOLATE BROWNIES

Whipped Cream

PACKAGE 3 120

Serves 4 guests

BUTTERED POPCORN

Dill Pickle Seasoning

BUTCHER'S BOARD & CHEESE

Saskatoon Berry Jam | Bread & Crackers

CRISPY CLASSIC WINGS

Choice of Hot | Blue Cheese Dip | Honey-Garlic | Salt & Pepper

PORK BITES

Choice of Lemon Pepper or Honey Garlic

ONION RINGS

Chipotle Cheese Sauce

COOKIES

Chocolate Chips | Monster Cookies

PACKAGE 4 130

Serves 4 guests

BUTTERED POPCORN

Dill Pickle Seasoning

GUACAMOLE & BLACK BEAN DIPS

Inhouse Seasoned Corn Tortilla Chips

QUESADILLA

Mixed Vegetables | Cheese

CHICKEN ENCHILADA

Pulled Chicken | Assorted Peppers

ARROZ ROJO (SPANISH RICE)

Tomato | Fresh Jalapeno

CHURROS

Chocolate Chili Dip



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SNACKS

Serves 4-6 People

FRESHLY POPPED POPCORN 17

Freshly Popped

HOUSE FRIED KETTLE CHIPS 35

Cajun Chili Mango Seasoned | Roasted Garlic Aioli

GAME-DAY NACHO 65

Ground Beef | Freshly Fried Tri-O Tortilla Chips | Tex Mex Seasoning | Mixed Cheese | Pico De Gallo | Sour Cream.

COLD FOOD

MARKET PLACE

VEGETABLE PLATTER 45

Fresh Vegetables | Classic Hummus | Spinach & Artichoke Dip

ROMAINE SALAD 40

Chopped Romaine | Classic Caesar Dressing | Garlic Croutons

FARMER'S MARKET

CHARCUTERIE 75

Assorted Meat & Cheese | Breads & Crackers

FRESH VEGETABLE

SUMMER ROLLS (6) 45

Spicy Mango Dip

HOT APPETIZERS

REAL FLAVOURS

CHICKEN WINGS (2LB) 65

Choice of Lemon Pepper | Greek | Hot | BBQ | S&P | Fresh Carrot & Celery

VEGETABLE SPRING ROLLS (12) 55

Crispy Fried Spring Roll | Sweet Mango Chili Sauce

TEMPURA SHRIMP (2LB) 85

Tempura Green Bean | Cilantro Lime Remoulade

ROAST BEEF YORKIES (12) 85

Mini Yorkies | BBQ Pulled Beef | Cheese | Caramelized Onion

CRISPY CHICKEN TENDERS (18) 65

Fries | Honey Dill | Ketchup

REAL FLAVOURS PORK BITES 55

Honey Garlic | Green Onion

CHILI CHEESE DOG PLATTER (6) 80

Chili Con-Carne | Cheese

CLASSIC PIZZA

PEPPERONI 50

Sliced Pepperoni | Mozzarella

PEPPERONI AND MUSHROOMS 50

Sliced Pepperoni | Sliced Mushroom | Mozzarella

HAWAIIAN 50

Ham | Pineapple | Mozzarella

CHEESE 45

Cheese Blend

REAL FLAVOURS PIZZA

MAPLE BACON & BBQ CHICKEN 55

Chicken | Maple Smoked Bacon | Maple BBQ Sauce | Cheese Blend

BISON & CARAMELIZED ONION 55

Bison | Caramelized Onion | Mozzarella

BUTTER CHICKEN 55

Butter Chicken Sauce | Red Onion | Cilantro | Mozzarella

FIRE ROASTED ARTICHOKE & TUNA 50

Tuna | Artichoke | Sundried Tomato Pesto | Cheese Blend

ALL DRESSED 55

Pepperoni | Salami | Ham | Mushroom | Assorted Peppers | Onion Mozzarella

SPIRITS

JP WISER'S SPECIAL BLEND CANADIAN WHISKY	95
POLAR ICE VODKA	95
LAMB'S SPICED RUM	90
LAMB'S WHITE RUM	90
LAMB'S NAVY RUM	90
BEEFEATER DRY GIN	95
CABOT TRAIL MAPLE CREAM	85
ABSOLUT VODKA	110
JAMESON IRISH WHISKEY	110
JP WISER'S 10-YEAR-OLD CANADIAN WHISKY	140
BUMBU RUM	158
ALTOS PLATA TEQUILA	160
THE GLENLIVET 12-YEAR-OLD SINGLE MALT SCOTCH	160
SKREWBALL PEANUT BUTTER WHISKEY	160

PACKAGED BEER

6 x 355 ml

ORIGINAL 16 <i>Pale Ale, Copper, Prairie White, Canadian Extra Light</i>	51
GREAT WESTERN <i>Classic, Pilsner, Light</i>	51

CRAFT BEER

4 x 473 ml

REBELLION	50
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CIDER + COOLERS

4 x 355 ml

ABSOLUT <i>Mango, Berry Vodkarita</i>	40
MALIBU <i>Strawberry Daiquiri, Pina Colada</i>	40
306 HARD ICED TEA	40

WINE

WHITE, ROSE, SPARKLING

JACOB'S CREEK PINOT GRIGIO <i>Australia</i>	40
JACOB'S CREEK CHARDONNAY <i>Australia</i>	40
STONELEIGH SAUVIGNON BLANC <i>New Zealand</i>	58
JACOB'S CREEK MOSCATO <i>Australia</i>	40

RED

JACOB'S CREEK CLASSIC SHIRAZ <i>Australia</i>	45
JACOB'S CREEK DOUBLE BARREL SHIRAZ <i>Argentina</i>	60
JACOB'S CREEK CABERNET SAUVIGNON RESERVE <i>Australia</i>	65

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NON ALCOHOLIC

COFFEE <i>Carafe, Serves 8-10</i>	20
HOT CHOCOLATE <i>Carafe, Serves 8-10</i>	20
DASANI BOTTLED WATER 6 x 591ml	24
ASSORTED COCA-COLA PRODUCTS 6 x 355ml	15
ASSORTED JUICES 6 x 341ml	18
CLAMATO JUICE 6 x 341ml	18
CLUB SODA 6 x 355ml	15
TONIC WATER 6 x 355ml	15
016 ZERO 6 x 355ml	36

BAR CONDIMENTS

LEMONS, LIMES	6
CAESAR ACCOMPANIMENTS <i>Celery, Celery Salt, Tabasco Sauce, Worcestershire Sauce</i>	14

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SUITE POLICIES AND PROCEDURES

STANDARDS & GUIDELINES

DIETARY REQUESTS

To accommodate your nutritional needs, we kindly ask for five (5) days' notice ahead of your game or event for special requests due to food allergies and/or requirements for vegan, gluten free, kosher, or halal items.

SCHEDULE FOR ADVANCE ORDERING

- Advanced Ordering provides the most extensive menu selection
- Must be received by 3:00 PM two (2) business days prior to the event you are attending
- For Saturday, Sunday, Monday events your order must be placed by 3:00 PM the Thursday prior
- Event Day Menu
- Limited menu selection
- Menu to be used after the pre-order deadline (48 hours pre-event, you will only be able to order event day items)

ORDERING FOOD DURING THE EVENT

Game day ordering is provided as a convenience to our guests and is designed to supplement a pre-event order, not replace it. Refer to the in-suite menu and order through your attendant. Your understanding is sincerely appreciated. Please note that all food and beverage consumed in the suites must be purchased from the in-suite menu.

CATERING ORDERING AND ONLINE ORDERING ACCOUNT SET UP

If you require assistance, please feel free to contact the Suites F&B Administration Team at Jackie.schuster@compass-canada.com from 9:00 AM to 5:00 PM Monday to Friday. All advance food and beverage orders and special instructions must be received via email, or online order two days prior to the event.

CANCELLATIONS

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders that are cancelled less than the 24-hour minimum will be assessed 50% of the total food and beverage order and 100% of the private attendant (if applicable) order.

BEVERAGE ORDERING

In-suite beverage service is provided from a built-in bar and refrigerator, which can be stocked with your choice of well-known, brand name products. We recommend that, as a Premium Suite Holder, you establish a standard par inventory of beverages for use in the suite. Once last call has been completed, Suites F&B Administration Team will restock your inventory back to your requested levels.

Please be aware that according to Saskatchewan Liquor and Gaming Authority (SLGA) and the policies of Levy Canada, no alcoholic beverages may be brought into or removed from the suite except by REAL Food and Beverage service personnel. All our suite attendants are Serving It Right certified.

PAYMENTS AND FEES

GRATUITIES AND ADDITIONAL TIPS

If throughout your event you feel your attendant gave exceptional service, there is a line for you to add an exceptional gratuity which will go directly to the attendant above and beyond the 15% administrative fee.

All exceptional gratuities are added at your discretion. Please feel free to speak with a manager for further clarification.

TAXES

Food, Beverage, and Gratuity are subject to current provincial taxes, and are not included in the listed price of the food and beverage items.

PAYMENT METHODS

REAL Food and Beverage service offers the following payment options for suite food and beverage:

- Direct billing to a credit card on file processed on the event day (Pre-Orders Only)
- Credit card provided by host on event completion
- Cash On Delivery



CONTACT US

Your Suite Food and Beverage Team

- **Nolan Coller, Premium Manager Suites**
nolan.coller@compass-canada.com
- **Jackie Schuster, Premium Manager Suites**
jackie.schuster@compass-canada.com

FOOD SAFETY & ALLERGY AWARENESS

Consuming raw meat, seafood, or shellfish may lead to food borne 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 ensure you inform the REAL District Food and Beverage Team upon placing your order. This will allow us to take the utmost precautions in serving you and your guests.

All food products served in the suites are handled exclusively by REAL Food and Beverage. It is not permissible for guests to bring or remove food to or from the suites.

ALCOHOLIC BEVERAGE SERVICE

We look forward to your visit to Brandt Centre and remind you that your suite attendant has the right to refuse alcohol service to minors and intoxicated guests. For your safety and enjoyment, the laws of Saskatchewan regarding the service of alcoholic beverages will be strictly upheld.

SPORTS & ENTERTAINMENT

To maintain compliance with rules and regulations set forth by the province of Saskatchewan, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out of Brandt Centre.
- It is the responsibility of the Suite Holder, or their representative, to monitor and control alcohol consumption within the suite.
- Minors (those under the age of 19), by law, are not permitted to consume alcoholic beverages.
- It is unlawful to serve alcoholic beverages to an obviously intoxicated person.
- Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken outside the suite must be poured into a disposable cup.
- Provincial Liquor Inspector reserves the right to enter the suite for the purpose of inspection.
- For suites without a par-restocking agreement, the REAL Food and Beverage Team reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

BE A TEAM PLAYER... DRINK RESPONSIBLY!

Brandt Centre Food and Beverage provides quality events that promote enjoyment and safety for everyone. Please drink responsibly for everyone's sake and remember, have a game plan for a safe ride home.





REAL FLAVOURS

PROUDLY SERVING

