



SUITES 2025

Food & Beverage Advance Order Menu

**FOOD
PACKAGES**

**FOOD
À LA CARTE**

**BEVERAGE
PACKAGES**

**BEVERAGES
À LA CARTE**

MEET OUR CHEF

WAYNE CHEN | *Executive Chef, Sodexo Live!*



Raised by his grandparents, Chef Wayne spent time in his grandmother's kitchen, where he helped with the day-to-day cooking. During this time, Wayne developed his love for the smell of spices and different cooking techniques. As a child, the first time he received a box of sushi from his neighbor and sushi chef, he was confused to why the fish was raw. Growing up in a strictly Chinese cuisine household, raw fish was uncommon, so Wayne did what was common sense - he microwaved it! The resulting outcome might sound like blasphemy to the foodie crowd now, but he recalls his first sushi meal as "good."

Chef Wayne has come far from those days now. From simple home-cooked meals to local Pan Pacific cuisine and classic French cooking, he is adept at different cuisines and taste buds. Wayne started his culinary career under the guidance of Chef William Tse at Goldfish Pacific Kitchen in Yaletown, a sister restaurant of Joe Fortes Seafood & Chop House. Wayne found his love for French cooking and further honed his culinary proficiency there. Wayne went on to work at several other well-known restaurants in Vancouver, including Teahouse in Stanley Park and Sandbar Seafood Restaurant.

As a Vancouverite, Chef Wayne credits his culinary range to the many teachers who welcomed him to their kitchen. This, along with the authentic and diverse culinary scene in Vancouver. Chef Wayne brings a wide array of flavours to his menus. Along with his team at BC Place, Chef Wayne strives to share his vision of diverse flavours using locally sourced ingredients.

When Wayne is not in the kitchen at BC Place, he is taking his 3-year-old twins to new places and introducing them to new food items. Currently, his daughter is his biggest food critic.



FOOD PACKAGE | SERVICE FOR 15 PEOPLE

THE FIELD OF PLAY

**A selection of favorites,
no need to think**

BOTTOMLESS POPCORN

Freshly popped (V, GF, NF)

POTATO CHIPS

Fried in-house with chili seasoning & roasted garlic dip (V, GF, NF)

ARTISANAL CHEESE BOARD

A selection of ripened & fresh cheeses from local and afar, served with assorted crackers (V, NF)

VEGETABLE CRUDITÉS

An assortment of fresh vegetables, roasted garlic ranch and vegan hummus (V, GF, NF)

CRISPY FRIED CHICKEN WINGS

Celery garnish, blue cheese dip, traditional wing sauce (GF, NF)

HOUSEMADE BROWNIES

Double chocolate (V, NF)

\$715

THE MASCOT

Always the fan favorite

BOTTOMLESS POPCORN

Freshly popped (V, GF, NF)

MIXED NUTS

Smoked almonds, spiced cashews & honey roasted peanuts (V, GF)

DIP TRIO

Pico de gallo, guacamole, hummus & tri-colour corn tortilla chips

ARTISANAL CHEESE BOARD

A selection of ripened & fresh cheeses from local and afar, served with assorted crackers (V, NF)

VEGETABLE CRUDITÉS

An assortment of fresh vegetables, roasted garlic ranch and vegan hummus (V, GF, NF)

WINGS & RIBS

Celery garnish, blue cheese dip, traditional wing sauce (GF, NF)

FARMER'S SALAD

Parsnip, beets, carrots, dried cranberries, arugula, citrus vinaigrette (VG, GF, DF, NF)

BC PLACE'S BURGER STAND

All-beef burgers with applewood-smoked bacon, aged cheddar, lettuce, tomato, onion, pickles, BC Place's own secret burger sauce, and condiments on the side (NF)

S'MORES SKILLET PLATTER

Belgian dark chocolate - milk chocolate - graham crackers pretzels - cookies - berries

\$1175

FOOD PACKAGE | SERVICE FOR 15 PEOPLE

THE ULTIMATE FAN

Something for everybody

BOTTOMLESS POPCORN

Freshly popped (V, GF, NF)

POTATO CHIPS

Fried in-house with chili seasoning & roasted garlic dip (V, GF, NF)

COBB SALAD

Iceberg lettuce, baby heirloom tomatoes, onion, hard-boiled eggs, grilled chicken, bacon, blue cheese dressing (NF)

LOCAL CHARCUTERIE BOARD

Selected artisanal salami and cured meats served with assorted crackers (DF, NF)

WEST COAST SEAFOOD PLATTER

King crab, snow crab claws, Albacore tuna tataki, scallop ceviche, cilantro lime prawns, creole aioli (NF)

SEAFOOD BOUILLABAISSE

halibut, mussel, scallop, fennel, saffron, served with sourdough (NF)

THE GREAT STEAK

50 oz Tomahawk, roasted bone marrow, sweet peppers, chimichurri (GF, NF)

SWEET SYMPHONY TRIO

House-made assorted cheesecake bites, macarons, mini tarts (V)

\$1415

COACH'S CORNER

Coach's Favourites

BOTTOMLESS POPCORN

Freshly popped (V, GF, NF)

MEDITERRANEAN MEZZE BOARD

Olives, gherkins, mozzarella, feta with tabbouleh, melizanosalata, tzatziki & pita bread (V, NF)

ARTISANAL CHEESES & LOCAL CHARCUTERIE

A selection of ripened & fresh cheeses from local and afar selected with artisanal salami and cured meats from local charcuterie master, served with assorted crackers (NF)

CAPRESE

Fior di Latte, heirloom tomatoes, fresh basil, truffle balsamic dressing (V, GF, NF)

VEGETABLE CRUDITÉS

An assortment of fresh vegetables, roasted garlic ranch and vegan hummus (V, GF, NF)

WEST COAST SEAFOOD PLATTER

King crab, snow crab claws, Albacore tuna tataki, scallop ceviche, cilantro lime prawns, served with a Creole aioli (NF)

RATATOUILLE

Zucchini, eggplant, tomato, fresh herbs (V, GF, NF)

THE "BEAST" SMOKEHOUSE

Beef long bone short rib, smoked baby back ribs, bone-in chicken, beef brisket (GF, DF, NF)

SWEET SYMPHONY TRIO

House-made assorted cheesecake bites, macarons, mini tarts (V)

\$1895

FRESH FRUIT PLATTER

Sliced melons and seasonal berries (VG, GF, DF, NF)

FOOD | SERVICE FOR 15 PEOPLE

MENU À LA CARTE

PRE-GAME SNACKS

ENJOY WITHOUT TAKING YOUR EYES
OFF THE GAME

DIP TRIO

Pico de gallo, guacamole, hummus & tri-colour
corn tortilla chips (V, GF)

\$65

GOURMET KETTLE CORN

House-made truffled Parmesan & smoked sea salt
(V, GF, NF)

\$50

HOUSE-FRIED TARO CHIPS

Five-spice seasoning (VG, GF, DF, NF)

\$50

POTATO CHIPS

Fried in-house with chili seasoning
& roasted garlic dip (V, GF, NF)

\$48

BOTTOMLESS POPCORN

Freshly popped (V, GF, NF)

\$45

SHRIMP CRACKERS

Shrimp & tapioca flour, five-spice (NF)

\$45

MIXED NUTS

Smoked almonds, spiced cashews &
honey-roasted peanuts (V, GF)

\$44



LOCAL BOARDS & TAPAS

LIGHT BITES TO GET YOU STARTED

ARTISANAL CHEESES & CHARCUTERIE BOARD

\$225

A selection of ripened & fresh cheeses from local and afar with artisanal salami and cured meats, served with assorted crackers (NF)

LOCAL CHARCUTERIE BOARD

\$195

Artisanal salami and cured meats from local charcuterie master, with assorted crackers (DF, NF)

VEGETABLE CRUDITÉS

\$185

An assortment of fresh vegetables, roasted garlic ranch and vegan hummus (V, GF, NF)

ARTISANAL CHEESE BOARD

\$175

A selection of ripened & fresh cheeses from local and afar, served with assorted crackers (V, NF)

MEDITERRANEAN MEZZE BOARD

\$125

Olives, gherkins, mozzarella, feta with tabbouleh, melizanosalata, tzatziki & pita bread (V, NF)

FOOD | SERVICE FOR 15 PEOPLE

MENU À LA CARTE

FROM THE STANDS

BC SIGNATURE CHICKEN TENDERS \$255

With seasoned fries & honey mustard sauce (NF)

BC PLACE'S BURGER STAND COMBO \$250

Best of both worlds: Angus beef burger patties and grilled chicken breast, applewood smoked bacon, aged cheddar, lettuce, tomato, onion, pickles, and BC Place's own secret burger sauce (NF)

** Looking for a vegetarian option? Substitute a minimum of five (5) patties for our garden burgers*

BC PLACE'S BURGER STAND \$235

Angus beef burgers with applewood-smoked bacon, aged cheddar, lettuce, tomato, onion, pickles, and BC Place's own secret burger sauce (NF)

GRILLED CHICKEN BURGERS \$235

Grilled chicken breast, aged cheddar, lettuce, tomato, onion, pickles, BC Place's own secret burger sauce & condiments (NF)

HOT DOGS \$155

Nathan's all-beef wieners, soft bite bun & condiments (NF)

POTATO CHEDDAR PEROGY & SMOKIES \$135

Pan-fried perogy, peppers & onions, cheddar cheese, sour cream (NF)

FRIES AND POUTINE

FEATURING CAVENDISH FRIES

CLASSIC POUTINE \$155

Quebec cheese curds & beef gravy (V, GF, NF)

TRUFFLE FRIES \$115

Truffle oil and Parmesan (V, GF, NF)

GARLIC FRIES \$105

Signature in-house seasoning, fresh garlic & garlic oil (VG, GF, DF, NF)

CRISPY SEASONED FRIES \$95

Signature seasoning mix (VG, GF, DF, NF)

FAN FAVOURITES

A SELECTION OF OUR MOST POPULAR ITEMS

WINGS & RIBS \$235

Celery garnish, blue cheese dip, traditional wing sauce, dry ribs finished with cracked black pepper, garlic & sea salt (GF, NF)

CRISPY FRIED CHICKEN WINGS \$205

Celery garnish, blue cheese dip, traditional wing sauce (GF, NF)

FIRE-DUSTED CALAMARI \$165

Lightly breaded, served with tzatziki (NF)

POPCORN SHRIMP \$128

Creole aioli (NF)

FOOD | SERVICE FOR 15 PEOPLE
MENU À LA CARTE

FROM THE GARDEN

FLAVORFUL AND FRESH SALADS

COBB SALAD

Iceberg lettuce, baby heirloom tomatoes, onion, hard-boiled eggs, grilled chicken, bacon, blue cheese dressing (NF)

FARMER'S SALAD

Parsnip, beets, carrots, dried cranberries, arugula, citrus vinaigrette (GF, DF, VG, NF)

BC PLACE'S SIGNATURE CAESAR SALAD

Romaine hearts, radicchio, Parmesan, mustard vinaigrette (V, GF, NF)

CAPRESE

fior de latte, heirloom tomatoes, fresh basil, truffle balsamic dressing (V, GF, NF)

GREEK QUINOA

organic quinoa, heirloom tomato, cucumber, olives, feta cheese, sundried tomato oregano dressing (V, NF)

MIGHTY KALE

Kale, Parmesan, lemon pepper vinaigrette, toasted panko (V, NF)

\$105

\$105

\$95

\$95

\$95

\$90



ASIAN FLARE

THE SAMPLER

Prawn & pork dumplings (siu mai), shrimp parcels (har gow), and vegetable dumplings, served with xo sauce (NF - *contains sesame*)

PRAWN SPRING ROLLS (30 PCS)

Tiger prawns with chili-garlic & plum sauce (NF - *contains sesame*)

VEGETABLE SPRING ROLLS (30 PCS)

Mixed vegetables with chili-garlic & plum sauce (V, NF - *contains sesame*)

\$235

\$205

\$165

WEST COAST SEAFOOD

FRESH, WILD, AND SUSTAINABLE

WEST COAST SEAFOOD PLATTER 

King Crab, Snow Crab claws, Albacore tuna tataki, scallop ceviche, cilantro lime prawns, Creole aioli (NF)

ABURI SUSHI TRAY

salmon aburi, tuna aburi & assorted maki served with gluten-free soy sauce (GF, NF)

\$425

\$245

FOOD | SERVICE FOR 15 PEOPLE

MENU À LA CARTE

SLIDERS

INDIVIDUALLY CRAFTED & SERVED ON A Brioche Bun

BEEF SHORT RIB SLIDERS

Beer braised short rib, spiced hoisin glazed, jalapeno, mayo, slaw, brioche bun (NF) **\$165**

CHEESEBURGER SLIDERS

All-beef patty, BC Place's signature burger sauce, aged cheddar, red onion, brioche bun (NF) **\$155**

LEMONGRASS CHICKEN BANH MI SLIDERS

Grilled lemongrass chicken, pickled carrot & radish, sliced jalapeno, cilantro, sriracha mayo, baguette (NF) **\$155**

MEDITERRANEAN CHICKPEA SLIDERS

Chickpea patty, tzatziki, crumbled feta, roasted red pepper, brioche bun (V, NF) **\$155**

PASTA

SHORT RIB MACARONI & CHEESE

Pulled beef short rib, elbow macaroni, roasted garlic three-cheese sauce, toasted panko (NF) **\$275**

BC PLACE SIGNATURE MACARONI & CHEESE

Elbow pasta, roasted garlic three-cheese sauce, toasted panko (V, NF) **\$235**

STONE OVEN PIZZA

16" | 12 SLICES A SLICE FOR EVERYONE PROUDLY SERVING PIZZA PIZZA

HAWAIIAN

Traditional style ham, pineapple (NF) **\$52**

PEPPERONI

Dry cured pepperoni, mozzarella (NF) **\$52**

CLASSIC CHEESE PIZZA

Fior de Latte, mozzarella, Parmesan (V, NF) **\$47**

MARGHERITA

fior de latte, basil (V, NF) **\$47**



FOOD | SERVICE FOR 15 PEOPLE UNLESS OTHERWISE NOTED
MENU À LA CARTE

MAIN ENTREES

THE "BEAST" SMOKEHOUSE \$515

Beef long bone short rib, smoked baby back ribs, bone-in chicken, beef brisket (GF, DF, NF)

LAMB LOLLIPOP \$315

Grilled fennel, mint-almond pesto (GF, DF)

THE GREAT STEAK (serves 8-10 people) \$305

50 oz Tomahawk steak, roasted bone marrow, sweet peppers, chimichurri (GF, NF)

BLACKENED HALIBUT \$275

Charred halibut fillet, corn edamame succotash, mango pineapple salsa (GF, DF, NF)

SEAFOOD BOUILLABAISSE \$255

Halibut, mussels & scallops in a fennel and saffron broth, served with sourdough (NF)

DUO OF DUCK \$215

Brome Lake duck breast, duck confit rillettes, roasted beets, mulled cherry (GF, NF)

RATATOUILLE \$150

Zucchini, eggplant, and tomato with fresh herbs (V, GF, NF)



FOOD | SERVICE FOR 15 PEOPLE UNLESS OTHERWISE NOTED

CHEF'S TABLE | PREMIUM CART SERVICE

CHEESE WHEEL PASTA | V, NF

\$400

An immersive and interactive dining experience, where fresh linguini is tossed and served directly from a generous wheel of Pecorino Romano cheese. Prepared tableside, the rich, creamy cheese melts into the pasta, creating a luscious, flavorful base. Optional toppings of pancetta, Parmesan, chili flakes, and soft herbs add a harmonious balance of savory depth and vibrant freshness.

This vegetarian, nut-free dish brings a playful yet luxurious touch to your private suite dining experience.

TIRAMISU | V

\$250

A classic Italian indulgence reimagined as an elegant tableside experience. This handcrafted tiramisu begins with layers of plain ladyfingers delicately soaked in a deep aromatic espresso sauce. Built fresh to order from the Chef's Table cart, it is finished with your choice of shaved chocolate, dusted cocoa powder, and chopped pistachios.

This interactive dessert experience brings artistry and indulgence directly to your private suite.

HOW TO RESERVE: To secure your place, simply contact our Catering Coordinator at bernadette.guinto@sodexo.com

BEEF WELLINGTON | NF

\$450

A refined interpretation of a culinary classic. Center-cut beef tenderloin, expertly seared and wrapped in a delicate mushroom duxelles and golden puff pastry, then baked to perfection. Presented with a velvety red wine jus and a whisper of creamed horseradish. Accompanied by truffle-infused mashed potatoes and a medley of oven-roasted root vegetables.

Served tableside from a Chef's Table cart in the privacy of your suite, offering an intimate and elevated dining experience through live chef presentation.

Enhance your dish with freshly shaved 30g of Perigord Black Truffle – the pinnacle of seasonal indulgence – for \$175.

ÉCLAIRS | V

\$250

A refined take on a patisserie classic. Handcrafted choux pastry filled à la carte with your choice of vanilla diplomat cream, rich chocolate diplomat cream, or silky coffee mousse. Glazed to perfection with either dark or white chocolate, and delicately topped with crushed pistachios for an elegant finish.

Served à la minute from the Chef's Table cart in the privacy of your suite, allowing you to personalize your éclair experience with your preferred filling and glaze.

OYSTER & CAVIAR | GF, DF, NF

\$275

Immerse yourself in an unforgettable culinary experience with our exclusive chef's table cart, elegantly rolled into your suite. Revel in the artistry as our skilled chef expertly shucks each oyster before your eyes, offering a truly personalized touch.

OYSTERS

30 premium West Coast oysters, freshly sourced and perfectly prepared.

ACCOMPANIMENTS

A selection of sauces including Horseradish, Mignonette, Lemon, Cocktail Sauce, and Tabasco.

For a luxurious addition, elevate your experience with Northern Divine Caviar (50g) and Cured Trout Roe (90g) for an additional \$250. A celebration of elegance, precision, and indulgence, right at your doorstep.



FOOD | SERVICE FOR 15 PEOPLE
MENU À LA CARTE



SWEET FINALE

SOMETHING SWEET TO FINISH YOUR NIGHT

TIRAMISU SCOOP CAKE

Mascarpone, coffee syrup (NF)

\$165

S'MORES SKILLET PLATTER

Belgian dark & milk chocolate with graham crackers, pretzels, cookies & berries

\$150

FRESH FRUIT PLATTER

A selection of sliced melon and seasonal berries (VG, GF, DF, NF)

\$125

SWEET SYMPHONY TRIO

House-made assorted cheesecake bites, macarons, mini tarts (V)

\$110

HOUSE-MADE BROWNIES

Double chocolate (V, NF)

\$95

COOKIES (16)

House-baked selection (V)

\$95

MACARONS

Assorted selection (V)

\$95

GUMMY AND CANDY BAR

Featuring Huer products

\$75

HÄAGEN-DAZS ICE CREAM BARS

Six (6) bars per order (V)

\$68

FOOD | SERVICE FOR 15 PEOPLE

MENU À LA CARTE

SPECIALTY CAKES

ALL OUR CAKES ARE HAND CRAFTED IN HOUSE BY OUR PASTRY CHEF.

We would be delighted to create a cake for your special occasion.

We offer 10" round cakes in a variety of flavour profiles.

BIRTHDAY SURPRISE CAKE

Vanilla sponge, confetti surprise & a white chocolate buttercream icing (V)

\$168

CARAMEL MACCHIATO CAKE

Vanilla coffee cake, salted caramel filling & a caramel coffee buttercream icing (V)

\$168

LUSCIOUS LEMON CAKE

Lemon sponge, tangy lemon curd & lemon buttercream icing (V)

\$168

STRAWBERRY SHORTCAKE

Fresh strawberries & diplomat cream (V)

\$168



BEVERAGES | DRINK PACKAGES & TOWERS

BEER & WINE PACKAGE

\$420
per package

SELECT FOUR (4) OF THE FOLLOWING 355ML SIX-PACKS:

Molson Canadian

Miller Genuine Draft

Coors Light

Heineken

Heineken 0.0

SELECT TWO (2) OF THE FOLLOWING 750ML BOTTLES:

Mission Hill Sauvignon Blanc

Matua Sauvignon Blanc

Wild Goose Pinot Gris

Cedar Creek Chardonnay

Mission Hill Cab Sauvignon

19 Crimes

Merlot, Cedar Creek

Mission Hill Estate Series Rose

PLUS TWO (2) SIX-PACKS OF AQUAFINA BOTTLED WATER

BEER & COOLER PACKAGE

\$420
per package

SELECT FOUR (4) OF THE FOLLOWING 355ML SIX-PACKS:

Molson Canadian

Miller Genuine Draft

Coors Light

Heineken

Heineken 0.0

SELECT TWO FOUR (4) OF THE FOLLOWING 355ML SIX-PACKS:

White Claw Black Cherry

Dillon's Tangerine-Lemon

2 Hoots Hard Iced Tea

Muddlers Vodka Mule

Olé Margarita

PLUS TWO (2) SIX-PACKS OF AQUAFINA BOTTLED WATER

SPARKLING & COOLER PACKAGE

\$360
per package

6 X Henkell Rosé Sparkling 200ml Bottles

6 X Olé Margarita 355ml Cans

6 X Bollicini Sparkling Rosé 250ml Cans

6 X White Claw Vodka Black Cherry 355ml Cans

6 X Dillon's Gin Tangerine-Lemon 355ml Cans

BEVERAGE TOWERS

CAESAR TOWER **\$160**

White Claw Vodka 750ml

Mott's Caesar Mix

Tabasco

Worcestershire

Celery Salt

Assorted Garnishes

MARGARITA TOWER **\$160**

El Jimador Silver Tequila 750ml

Lime Margarita Mix

Kosher Salt

Lime Garnish

MOJITO TOWER **\$150**

Bacardi White Rum 750ml

Lime Juice

Mint

Sugar

Soda Water

MIMOSA TOWER **\$110**

Mionetto Prosecco DOC Brut 750ml

Orange Juice 750ml

Champagne Flutes

Garnish

*ALL MENU ITEMS SUBJECT TO AN 18% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*ITEMS SUBJECT TO CHANGE

BEVERAGES | SOLD IN (6) SIX-PACKS UNLESS OTHERWISE NOTED

BEER & COOLERS

DOMESTIC 355 ML Cans \$58

Molson Canadian

Coors Light

Heineken 0.0 Non-Alcoholic

PREMIUM 355 ML Cans \$68

Heineken

Miller Genuine Draft

CRAFT 355 ML Cans \$68

Granville Island English Bay Ale

CRAFT 473 ML Cans \$82

Hop Valley Bubble Stash

Granville Island Kits Juicy IPA

Steamworks Pilsner

Parallel 49 Lager

CIDER 440 ML Cans \$82

Strongbow Apple Cider

COOLERS 355 ML Cans \$64

White Claw Vodka Black Cherry

Dillon's Gin Tangerine-Lemon

2 Hoots Hard Iced Tea

Muddler's Vodka Mule

Olé Margarita

NON-ALCOHOLIC

PEPSI PRODUCTS \$30

355 ML Cans

Pepsi

Diet Pepsi

7UP

Dr. Pepper

Mug Root Beer

Mountain Dew

Ginger Ale

Club Soda

Tonic

Bubbly Lime Sparkling

Water

AQUAFINA WATER \$35

591 ML Bottle

SPARKLING WATER \$30

Montellier

355 ML Cans

EVIAN \$32

740 ML Glass Bottles (4-pack)

CANNED JUICES \$35

340 ML Cans

Orange

BOTTLED JUICES \$41

450 ML Bottles

Apple

Cranberry

NESPRESSO COFFEE STATION \$115

Self-serve Nespresso machine
with cream, sugar, sweetener

30 coffee pods

(Refill: 15 pods - \$40)



*ALL MENU ITEMS SUBJECT TO AN 18% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*MIXED SIX-PACKS ARE NOT AVAILABLE *ITEMS SUBJECT TO CHANGE

WINES | SOLD IN 750 ML BOTTLES UNLESS OTHERWISE NOTED

RED WINE

Mission Hill Reserve Cabernet Sauvignon West Kelowna, Canada	\$85
Beringer Knights Valley Cabernet Sauvignon Napa Valley, USA	\$125
Mission Hill Meritage West Kelowna, Canada	\$65
Antinori Guado Al Tasso Il Bruciato Cabernet Sauvignon, Merlot Tuscany, Italy	\$120
Bertani, Amarone Della Valpolicella Valpantena DOCG Corvina Veronese, Rodinella Veneto, Italy	\$180
Grant Burge, Holy Trinity Grenache Syrah, Mourvedre Valpantena DOCG	\$136
Zuccardi Q Malbec Malbec Mendoza, Argentina	\$85
Checkmate 'End Game', Merlot Oliver, Canada	\$180
Osoyoos Larose La Grand Vin Merlot Blend Osoyoos, Canada	\$135
Liquidity Estate Pinot Noir Okanagan Falls, Canada	\$70
Cedar Creek Estate, Pinot Noir Kelowna, Canada	\$70
Louis Latour Villages Marsannay, Cotes de Nuits Pinot Noir Burgundy, France	\$155
Santa Cristina Chianti Superiore DOCG Sangiovese Tuscany, Italy	\$80
19 Crimes Shiraz South East, Australia	\$62
Lake Breeze Syrah Okanagan, Canada	\$74

WHITE

Stags' Leap Chardonnay Napa Valley, USA	\$92
Louis Latour Chardonnay Burgundy, France	\$70
Mission Hill Perpetua Chardonnay West Kelowna, Canada	\$155
Checkmate 'Fool's Mate' Chardonnay Oliver, Canada	\$195
Inniskillin Pinot Grigio Okanagan Falls, Canada	\$60
Chateau Bouscasse, Jardins Philosophiques Petit Courbu, Petit Manseng Southwest, France	\$95
Santa Cristina IGT Pinot Grigio Tuscany, Italy	\$70
Mission Hill Estate Pinot Gris West Kelowna, Canada	\$67
Cedar Creek Estate Riesling Kelowna, Canada	\$80
Matua Hawke's Bay Sauvignon Blanc Hawke's Bay, New Zealand	\$62
Mission Hill Estate Series Sauvignon Blanc Kelowna, Canada	\$62
Antinori, Guado Al Tasso Bolgheri DOCG Vermentino Tuscany, Italy	\$90
Liquidity Estate Viognier Okanagan Falls, Canada	\$84

*ALL MENU ITEMS SUBJECT TO AN 18% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*ITEMS SUBJECT TO CHANGE

WINES | SOLD IN 750 ML BOTTLES UNLESS OTHERWISE NOTED

SPARKLING

Mionetto Prosecco DOC Brut | Glera
Treviso, Italy

Road 13, Select Harvest Sparkling | Chenin Blanc
Oliver, Canada

Segura Vida Brut Cava Rosado | Pinot Noir, Garnacha Blend
Catalunya, Spain

Lanson Le Vintage Gold Label | Pinot Noir, Chardonnay
Champagne, France

Lanson Rosé Label Brut | Pinot Noir, Chardonnay, Pinot Meunier
Champagne, France

Laurent-Perrier Blanc de Blanc | Chardonnay
Champagne, France

Dom Pérignon | Pinot Noir, Chardonnay
Champagne, France

ROSÉ

\$70 Hampton Water Rosé | Grenache Blend
Provence, France \$90

\$98 Mission Hill Estate Rosé | Pinot Noir Blend
West Kelowna, Canada \$65

\$65

LARGE FORMAT

\$205 Mission Hill Legacy Quatrain 1.5L | Blend
West Kelowna, Canada \$350

\$175 Burrowing Owl Merlot 1.5L | Merlot
Oliver, Canada \$170

\$320 Culmina Saignee Rose 1.5L | Saignée
Oliver, Canada \$165

\$525 Lanson Black Label 3L | Pinot Noir, Chardonnay, Pinot Meunier
Champagne, France \$825

*ALL MENU ITEMS SUBJECT TO AN 18% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*ITEMS SUBJECT TO CHANGE

SPIRITS | SOLD IN 750 ML BOTTLES UNLESS OTHERWISE NOTED

VODKA	
Dillon's Vodka	\$140
White Claw Vodka	\$115
Grey Goose	\$170
Stoli Elit	\$185
RUM	
Bacardi White or Spiced	\$125
GIN	
Dillon's Dry Gin	\$115
TEQUILA	
El Jimador Silver	\$130
Herradura Reposado	\$250
SOJU	
Jinro	\$60
Hwayo Premium Soju	\$120
LIQUEURS	
Bailey's Original Irish Cream	\$110
Kahlua	\$110

AMERICAN WHISKEY

Jack Daniel's Old No. 7 \$115

IRISH WHISKEY

Jameson \$125

BLENDED SCOTCH/WHISKY

Johnnie Walker Red Label \$120

Johnnie Walker Black Label \$180

CANADIAN WHISKY

Bearface Triple Oak \$120

Crown Royal \$120

SINGLE MALT

Singleton 12 Years Dufftown \$170

Laphroaig 10 Year Islay \$180

The Dalmore 12 Year Old Highland \$220

Macallan 12 Year Old Double Cask \$300

Nikka Single Malt Yoichi \$260

Glenfiddich 18 Years Ancient Reserve \$370

*ITEMS SUBJECT TO CHANGE
*FOR BOOKINGS IN SKYBOX, GOAL POST, BALCONY OR EDGEWATER LOUNGES: PLEASE CONTACT US AT 604-661-7308 TO ARRANGE THE BAR SETUP INCLUDED IN YOUR BOOKING

CATERING INFORMATION

We're thrilled to have you join us as our guests at BC Place!

To make your ordering experience easy, please take a moment to review the following information. Should you have any questions, we'd be happy to answer them for you.

ORDERING FOR YOUR EVENT

You can register and place your order online [here](#) using Internet Explorer or Chrome only

If you'd like to speak directly with us, please contact our catering and suites team directly at 604-661-7308.

Our Event Day Menu features a selection of food items available for purchase during your event. To order, simply ask your Suite Attendant or call 3663 from your in-suite phone

When placing your order, please specify event date, suite number, company or booking name, and name of person(s) authorized to make purchases during the event.

SPECIAL REQUESTS

Executive Chef Wayne Chen and his team would be pleased to accommodate any dietary requirements, food sensitivities, or allergies your guests may have. We ask that you please inform us before the ordering deadline to fully meet your needs.

ADMINISTRATIVE CHARGES

An administration fee of 20% is added to your bill for this catered event. This amount is an in-house or administrative charge which is used to defray the cost of set-up, break down service and other house expenses.

You are free, but not obligated, to add or give a tip to your servers.

ADVANCED ORDER DEADLINE

The deadline to place orders for most events is three (3) business days prior to the event, before 3pm PST.

This will help us efficiently fulfil your order and exceed your expectations. After this deadline, a limited Event Day Menu will be available.

There are no charges for cancellations and changes up to the order cutoff date. Cancellations received after the order deadline will be charged full price for all items.

FOOD ON ARRIVAL

Snacks and beverages will await you and your guests upon arrival in your suite so that you can get straight to the business of enjoying your event. Cold foods will be delivered one hour before, and most hot food orders will be served 30 minutes before your event begins. Desserts will round out your meal halfway through the event. Please allow approximately 60 minutes for delivery of food ordered during the event.

