



PREMIUM SEATING MENU

2024 - 2025

 **Scotiabank** Premium Seating



CHEF SPOTLIGHT

EXECUTIVE CHEF ELIJAH BAILEY

As Executive Chef at Scotiabank Centre in Halifax Nova Scotia, Chef Bailey, is celebrated for his dynamic approach to restaurant style cooking, catering and quick serve offerings. Originally from the mountains of Alberta with a career spanning two decades, Chef Bailey masterfully blends local Maritime flavors with western influence and a strong commitment to seasonal, locally sourced ingredients with innovative culinary techniques to elevate the guest experience. His commitment to excellence is evident in every dish, by utilizing his creativity and expertise to transform any event into an extraordinary culinary adventure. Known for his leadership and creativity, Chef Bailey ensures that every event at Scotiabank Center is not just a game-changer but a gourmet experience. Welcome and we look forward to seeing you at an event soon..

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SERVICE DIRECTORY

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

Please have your order placed online at scotiabankcentre.ezplanit.com by 12:00pm, two (2) business days prior to your event. Our ordering portal is user friendly and is accessible 24/7. For assistance, please contact us at HalifaxSBC.Suites@Sodexo.com or at 902.432.7000.

Food and Beverage Manager, Premium Seating

Jenny Le HalifaxSBC.Suites@Sodexo.com

General Manager

Shaun Britten Shaun.Britten@Sodexo.com

Online Ordering

<https://scotiabankcentre.ezplanit.com>

DIETARY IDENTIFICATIONS

Use these icons to discern what recipes have dietary restrictions. We do not operate a dedicated gluten-wise, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, may come into contact with products containing gluten and common allergens such as nuts.

GLUTEN WISE  VEGETARIAN  VEGAN  VG
WITH NUTS  NUT FREE  LOCAL 

EVENT DAY ORDERING

Look for this Event Day icon for items available through the 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. Subject to change.



SUITE PACKAGES

QUICK PICK PACKAGES

Each package serves approximately 8 guests.

THE ALL-STAR PACKAGE

   | 299

- Bottomless Popcorn
- Nuevo Fiesta Nachos
- Flatbread Flight (3)
- Salt & Pepper Chicken Wings
with sauces on the side
- East Coast Munchie Basket
- Sweet Tooth Candy Bar

THE MVP PACKAGE | 227

- Bottomless Popcorn
- Cavendish Pub Style Fries
- Nuevo Fiesta Nachos
- Salt & Pepper Chicken Wings
with sauces on the side
- Flatbread Flight (3)

THE ROOKIE PACKAGE | 199

- Bottomless Popcorn
- Chicken Tenders with Cavendish
Pub Style Fries
- Flatbread Flight (3)
- Sweet Tooth Candy bar

SUGGESTED ENHANCEMENTS:

- Mezze Dip Board | +44
Hummus, bruschetta, and tzatziki dip,
served with baked pita chips
- Novelty Ice Cream Bars | + 6.50 each





A LA CARTE

A LA CARTE

SNACKS

Each item serves approximately 8 guests.

SNACK ATTACK! 🌱 🌾 ⭐ | 68

(8) Popcorn by the bag with seasoning,
(4) bags of chips and (4) bags of salted
BBQ nuts

BOTTOMLESS POPCORN 🌾 🌱 ⭐ | 40

Endless, freshly popped popcorn by the bag

CAVENDISH PUB STYLE FRIES 🌱 🍁 ⭐ | 32

Crispy golden fries to be served with
sweet and spicy garlic aioli

CAVENDISH SWEET POTATO FRIES

🌾 🌱 🍁 ⭐ | 40

Sweet potato fries, served with toasted
curry honey aioli

CLASSIC DONAIR EGG ROLLS 🍁 ⭐ | 48

(10) Local handmade crispy Donair
eggrolls served with Donair sauce

SLOW BRAISED BBQ COCKTAIL MEATBALLS SKEWERS 🍁 🌾 | 48

Served with smoky BBQ sauce and
crispy onions

MOZZARELLA STICKS ⭐ | 43

Breaded mozzarella sticks (24) fried golden
brown and served with marinara sauce



A LA CARTE

SHAREABLES

Each item serves approximately 8 guests.

NUEVO FIESTA NACHOS 🌾 🍃 ⭐ | 43

Nacho chips with roasted corn, black bean medley, Tex Mex cheese, scallions, salsa, and sour cream

- Add Guacamole 🍃 | +9
- Add Chorizo | +9
- Add Sous Vide Chicken Breast | +12
- Add Queso Sauce 🍃 | +12

SALT & PEPPER CHICKEN WINGS ⭐ | 89

(4 lbs) Juicy chicken wings, served with carrot and celery sticks. Includes teriyaki, buffalo, and maple bourbon sauces on the side

CRISPY BONELESS CHICKEN WINGS ⭐ | 89

(2.5 lbs) Juicy boneless chicken wings, served with carrot and celery sticks. Includes teriyaki, buffalo, and maple bourbon sauce

CHICKEN TENDERS WITH CAVENDISH PUB STYLE FRIES 🍁 ⭐ | 79

(24) Crispy all-white Canadian chicken strips with Cavendish pub style fries

THAI CHICKEN BITES ⭐ | 68

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

EAST COAST MUNCHIE BASKET 🍃 🍁 ⭐ | 63

Brothers pepperoni, Donair eggrolls, Cavendish sweet potato fries and mozzarella sticks

BACON WRAPPED DIGBY SCALLOPS 🌾 🍁 | 60

Local Digby scallops, double-smoked Brothers bacon, mango chutney, balsamic reduction



A LA CARTE

BOARDS AND BOWLS

Each item serves approximately 8 guests.

CHARCUTERIE BOARD 🍁 | 81

Ratinaud cured meats, in-house jams, pickled vegetables, grapes, sourdough crostini

GARDEN FRESH CRUDITÉ 🌿 🍃 | 49

An array of seasonal vegetables, served with ranch dipping sauce

LOCAL MARITIME CHEESE BOARD 🍃 🍁 | 81

Chef's selection of local cheeses, fresh fruit, and artisan crackers

SWEET AND SAVORY

DELUXE CHEF BOARD 🍁 🍁 | 98

Ratinaud cured meats, cheeses, vegetables, fruits, nuts, candy and chocolate

HOT DIP DUO | 49

Buffalo chicken dip and queso dip, served with celery, carrots, pita

MEZZE DIP BOARD 🌟 | 44

Hummus, bruschetta, and tzatziki dip, served with baked pita chips



A LA CARTE

HAND-HELDS

Each item serves approximately 8 guests.

SMOKY ANGUS SLAPSHOT SLIDERS | 70

(12) Grilled Angus beef burgers with caramelized onions, crispy onions, garlic aioli, bourbon BBQ sauce, served on brioche buns

GRILLED CHICKEN SLIDERS | 72

(12) Grilled chicken breast topped with tomato, cucumber, tzatziki sauce on brioche buns

GENERAL TSO'S BAO BUNS | 51

(12) Sirloin shaved beef, General Tso sauce, pickled vegetables, sriracha kewpie



A LA CARTE

FLATBREAD FLIGHT

Each item serves approximately 8 guests.

PICK (2) STANDARD & (1) PREMIUM 🌟🍷 | 43

STANDARD FLATBREAD PIZZAS - Choose 2:

- Cheese Pizza 
- Pepperoni & Cheese
- Margherita 

PREMIUM FLATBREAD PIZZA - Choose 1:

- Butter Chicken
- Steak & Mushroom
- Meatlovers

*Substitute with GF Cauliflower Crust (each)  | +5



A LA CARTE

SWEET SELECTIONS

Each item serves approximately 8 guests, unless noted.

SWEET TOOTH CANDY BAR 🌱 🍁 ⭐ | 55
Assorted candy, gummies, chocolate

CHOCOLATE OVERLOAD | 64
Triple chocolate brownies, double chocolate
chip cookies, and fresh fruit

GLUTEN-FREE BROWNIE 🌱 ⭐ | 6.50 each

NOVELTY ICE CREAM BAR ⭐ | 6.50 each



A photograph of three cocktails on a bar counter. In the foreground, a whiskey drink in a rocks glass with ice, an orange slice, and a cherry. Behind it, a pink drink in a tall glass with ice, lime, and mint. To the right, a martini in a martini glass with olives. The background is blurred with bokeh lights.

BEVERAGES

BEVERAGES

ALCOHOLIC & N/A

Priced per item

DOMESTIC BEER (355 ml) | **7.75**

- Alexander Keiths
- Budweiser
- Bud Light
- Michelob Ultra

PREMIUM BEER (355 ml) | **8.50**

- Stella Artois
- Corona

PREMIUM OTHER (355 ml) | **9**

- Nutrl Vodka Soda
- Okanagan Cider

Please see our wine menu for more details.

SPIRITS (1 oz) | **7.50**

- Lambs White Rum
- Lambs Amber Rum
- Lambs Spiced Rum
- Lambs Navy Rum
- Polar Ice Vodka
- Beefeater Gin
- JP Wiser Deluxe Whiskey

PREMIUM SPIRITS (1 oz) | **8.50**

- Absolute Vodka
- Havana Club 7yo Rum
- Ungava Gin
- Jameson Irish Whiskey
- Glenlivet Founders Reserve

NON-ALCOHOLIC (355 ml) | **3.50**

- Pepsi
- Diet Pepsi
- 7UP
- Ginger Ale
- Bubly
- Club Soda
- Tonic

WATER (each) | **4.50**

- Aquafina Bottled
- Montellier Sparkling

OTHER (each)

- Gatorade | 6
- Corona Sunbrew | 4.75
- Coffee / Tea | 2.75





**ONLINE ORDERING
& FINE PRINT**

ONLINE ORDERING

ORDERING INSTRUCTIONS

Visit us at: <https://scotiabankcentre.ezplanit.com>

RETURNING USER?

Login if you have previously placed orders online. You may use the same **User Name** and **Password** as you have used in the past. If you need assistance with re-setting, please contact **Jenny Le** at HalifaxSBC.Suites@Sodexo.com.

1. Select your **Event** by clicking the date of the event on calendar or from event list then click on **Place Order** link.
2. Select your **Location/Suite#**.
3. Select **Menu Category** of choice. You may use the scroll bar to the right to view all available categories.
4. Click on a **Menu Item** to expand and select **Add** to your cart.
5. You may select **Calculate Total** to view total charges.
6. Select **Submit Order** when you have completed your order.
7. If this is your first time ordering, you will be prompted to register. Please fill out required fields to create your account and your **User Name & Password**. This is done one time only. Please retain your User Name & Password for future use.
8. Select **Method of Payment**, enter credit card information or select card on file.
9. Review order, then **Enter** special requests, authorized guests or timing requests in the **Notes** section.
10. After you review, confirm your acceptance of the **Catering Policy** by checking the box, and then **Submit** your order.
11. You will receive an email confirming your order was placed. Please check your email to verify your order was submitted.

12. An itemized copy of your order will be emailed for approval. Please sign and return via email to: HalifaxSBC.Suites@Sodexo.com.
13. For changes or questions about your order please contact **Jenny Le** at (902) 423-7000.

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.

FINE PRINT

GAME DAY SUITE HOURS OF OPERATION

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

DELIVERY TIMES

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 5 business days for scheduling purposes.

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

Guests are not permitted to bring outside alcohol into Scotiabank Centre, including Premium Seating. In addition, alcohol sold inside the venue cannot be removed. It is the responsibility of the Suite or Skybox lease holder or their representative to monitor and control alcohol consumption of their guests. Alcohol may not pass between suites or general seating.

It is against NS law to serve alcohol to people under the age of 19 or anyone who appears to be intoxicated.





Scotiabank
Premium Seating

THANK YOU

Jenny Le
Food and Beverage Manager, Premium Seating
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HalifaxSBC.Suites@Sodexo.com

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