2019 BC PLACE SUITES MENU
Centerplate would like to extend to you a warm welcome.

As the exclusive supplier of food and beverage services at BC Place, we’re here to make sure you are just as thrilled with your dining experience as you are with what’s happening on the field, pitch or stage. To fulfill our aim of providing you with craveable experiences, and raveable results, we offer innovative custom service for catering events.

To make your ordering experience easy, we’ve provided the following information. Please take a moment to review it. Should you have any questions, we’d be happy to answer them for you!
ORDERING

We're thrilled to have you join us as our guests in 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
We’ve made the ordering process as simple as possible.

You can register and then place your order online via http://bcplace.ezplanit.com (using Internet Explorer or Chrome only), reach out directly to the Assistant Catering Manager via email or phone at sharmaine.duell@centerplate.com or 604-661-7289. 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.

The Assistant Catering Manager will be able to assist you with anything needed from Monday to Friday, 8am-4pm. The deadline to place most orders is 3 business days prior to any event, before 3pm PST. If you have any special requests or dietary requests, the deadline is 5 business days prior to the event. Any orders received after the 3pm deadline, will be subject to order only from the limited Event Day Menu.

EVENT DAY ORDERS
Our special 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.

CANCELLATIONS
Please notify us as soon as possible of any cancellations. Orders cancelled three (3) or more business days prior to the event date will not be charged. Orders cancelled less than three (3) business days prior to the event will incur 100% of the original charge.
ENTERTAIN WITH EASE

PAR STOCKING SERVICE
Season suite holders who frequently entertain in their suite may wish to establish a par or pre-determined inventory of alcoholic and non-alcoholic refreshments for their suite. After each event, the suite’s par will be replenished and the beverages consumed will be charged to your bill. All beverages added to a catering order or ordered on event days are considered purchased and are not refundable.

EDIBLES 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 45 minutes for delivery of food ordered during the event.

SPECIAL REQUESTS
Executive Chef William Tse 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 at least 10 days in advance of your event so that we are able to fully meet your needs.
ENTERTAIN WITH EASE

PAYMENT INFORMATION
Our online ordering system at http://bcplace.ezplanit.com accepts all major credit cards.

A credit card is required to secure your advance food and beverage order. Payment for all advance orders is due in full before the event. Orders placed in-suite during events require payment to be made at the time of ordering. All major credit cards are accepted.

A Service Charge of 18% is added to your total catering bill. 20% of the total amount of this Service Charge is a House/Administrative Charge which is used to defray the cost of set up, break down, service and other house expenses. 80% of the total amount of this Service Charge is distributed to the Employees providing the service as a gratuity. You are free, but not obligated to give an additional gratuity directly to your servers.

PREMIUM SUITE ATTENDANTS
Our Premium Suite Attendants provide service to several suites during an event. During those times when you would like your guests to receive special attention, a Premium Suite Attendant can be assigned exclusively to your suite. In order to have a Premium Suite attendant assigned to your suite, we ask that you please inform us at least 10 days in advance of your event. Please note that while we will make every effort to accommodate you, exclusive service from Premium Suite Attendants is subject to availability. A charge of $200 plus all applicable taxes will be added to your bill.

YOUR RESPONSIBILITIES AS HOST
We respectfully request that guests enjoy alcoholic refreshments responsibly. As the host of an event, it is the suite patron’s responsibility to monitor and control the alcohol consumption of your guests. By law, minors are not permitted to consume alcoholic beverages. Alcoholic beverages are not permitted outside your suite. Sales of alcoholic refreshments close at the beginning of the 3rd quarter during football games, and at the 70 minute mark during soccer matches.

Please note, no beverages are permitted to be brought into or removed from BC Place. Stadium staff reserve the right to refuse service to guests who are intoxicated, underage or cannot produce valid identification.
CRAVEABLE EXPERIENCE. RAVEABLE RESULTS

Chef Tse has a simple philosophy; local is better. His belief in supporting neighbouring businesses as well as using locally sourced ingredients is the foundation of his strong relationships with many purveyors such as; Sole Food Street Farms, D-Original Sausage, Albion Fisheries & Monte Cristo Bakery. Chef Tse has created a menu offering a wide range of local products, such as sustainable seafood, fresh vegetables grown mere blocks away, to many proteins from the Fraser Valley.

Born in the United Kingdom, Chef Tse moved to Toronto at a young age where he started to absorb the international cultures and global flavors of the city. Moving to BC to pursue his formal training, Chef Tse has worked for some of the city’s top hotels and restaurants. Working alongside some of Vancouver’s top restaurateur’s, Chef Tse opened a West Coast restaurant with Pacific Rim flavors called Goldfish Pacific Kitchen. He thrived as the chef and managing partner there for 4 years. Moving his career in a slightly different direction, Chef Tse spent the last few years in one of Vancouver’s top restaurants where he continued his passion for local and sustainable ingredients.

Chef Tse has competed in a number of culinary competitions locally; in 2013 Chef Tse was crowned BC Chef of the Year, BC Chinese Chef of the Year, BC Master Chef and BC Asian Chef of the Year, and placed third in the National Chef Challenge.

The love for food keeps this award winning chef grounded. His enthusiasm and his knowledge of cooking techniques combined with his vision on using local and fresh ingredients has created a unique dining experience.
PACKAGES

After selecting your package, please choose items from the menu categories listed.

THE TOP LINE
A selection of favorites, no need to think.
$704

Package includes:
- Endless Popcorn
- Potato Chips
- Canadian Artisanal Cheeses
- Vegetable Crudites
- Crispy Fried Chicken Wings
- BC Place Burger Stand
- Brownies
- Cookies

#1. TRAINING CAMP
Snacks the whole team will enjoy.
$576

Choose:
- 3 Fan Favorite Snacks
- 1 Tapas to Share
- 1 Pre-game Warm Up

*Add $30 for West Coast Seafood Rolls
- 1 From the Stands

Most menu items can be made Gluten Friendly upon request
#2. REGULAR SEASON
Always the fan favorite
$735
Package Includes:
- Endless Popcorn
- Mixed Nuts
- Dip Trio
- Canadian Artisanal Cheeses
- Local Charcuterie
- Crispy Fried Chicken Wings
- Garden Greens
- BC Place Burger Stand

#3. THE PLAYOFFS
Something for everybody
$1350
Package Includes:
- Gourmet Truffle Kettle Corn
- Bacon & Truffle Spread
- Potato Chips
- Caprese Salad Skewers
- West Coast Seafood Platter
- Wings & Ribs
- The Sampler
- Caesar Salad
- Dessert Trio (30 pieces)

Choose: 1 Main Event

All menu items subject to 18% service fee and all applicable taxes
APPETIZERS & SNACKS

FAN FAVOURITE SNACKS
Snacks to enjoy without taking your eyes off the game
Serves 15

Endless Popcorn Freshly popped $28
Gourmet Kettle Corn Truffle & parmesan OR cajun, ginger & garlic, OR 5 spice & masala $34
Mixed Nuts Smoked almonds, spiced cashews, honey-roasted peanuts $36
Peanuts Fire-roasted in the shell $27
Snack Mix Peanuts, hot cajun sticks, toasted almonds $32

DIPS & SPREADS
Dip Trio Pico de gallo, guacamole, artichoke pesto, yellow corn tortilla chips $40
Bacon & Truffle Pork pate, smoked bacon, roasted garlic, sliced potato baguette $42

HOUSE FRIED CHIPS
Potato Chips Chili seasoning, roasted garlic dips $34
Taro Chips 5 spice - garlic, pickled ginger - sriracha dip $34
Pita Chips Chipotle, chili hummus $34

Gluten-friendly & Ocean Wise items

All menu items subject to 18% service fee and all applicable taxes
Most menu items can be made Gluten Friendly upon request
APPETIZERS & SNACKS

TAPAS TO SHARE

Light bites to get you started.
Serves 15

**Canadian Artisanal Cheeses** Selection of ripened and fresh cheeses from Canada, served with assorted crackers. Gluten free without crackers.

**Local Charcuterie** Selection of cured meats and salamis from local charcuterie master D-Original Sausage

**VegetableCrudite** An assortment of fresh vegetables with roasted garlic ranch; when available - fresh vegetables from Sole Foods Street Farms

**Caprese Salad Skewers** Heirloom tomatoes, fresh basil, truffle balsamic dressing

All menu items subject to 18% service fee and all applicable taxes

Most menu items can be made Gluten Friendly upon request

Gluten-friendly & Ocean Wise items

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$142
**APPETIZERS & SNACKS**

**SEAFOOD TO SHARE**

*Bites from the sea.*

*Serves 15*

- **West Coast Seafood Platter**  
  Cold smoked wild BC sockeye salmon, chilled BC spot prawns, local BC albacore tuna tataki, smoked albacore tuna, spiced aioli, and gluten free soy  
  $210

- **Wild BC Sockeye Salmon**  
  Cold smoked wild BC sockeye salmon, gravlox, candied salmon, salmon sashimi  
  $200

- **Assorted Sushi**  
  BC spot prawn, local albacore tuna, BC salmon (aburi style), gluten free soy, wasabi and pickled ginger  
  $189

- **Local Albacore Tuna Poke**  
  Fresh ginger, chili, black and white sesame seeds, wasabi, served with toasted seaweed  
  $137

- **Sashimi Platter**  
  BC wild sockeye salmon, local albacore tuna, pickled ginger, wasabi, gluten-free soy sauce  
  $195

- **BC Spot Prawn Cocktail**  
  Ocean Wise BC spot prawns, house made cocktail sauce  
  $295

*Gluten-friendly & Ocean Wise items*

*All menu items subject to 18% service fee and all applicable taxes*

*Most menu items can be made Gluten Friendly upon request*
THE BAGUETTE
A colossal sandwich designed to be shared by all.
All sandwiches have heirloom tomato, red onion & arugula.

**Meat Shack** Capicola, Italian calabrese, honey ham, roast beef, prosciutto, arugula & baby kale, applewood smoked cheddar & buffalo mozzarella, truffle – dijon aioli

**$110**

**The “Prime Rib”** Marinated for 48 hours, slow roasted prime rib, caramelized onions with roasted garlic and fresh herbs, horseradish - truffle cream cheese

**$110**

**Water Works** Cold smoked wild BC sockeye salmon, gravlox, smoked albacore tuna, albacore tuna salad, citrus – sundried tomato cream cheese 😋

**$110**

**Farmers Fields** Marinated tofu & zucchini, portobello slices, vegan tofurky, marinated spinach, swiss cheese, sundried tomato & pesto aioli

**$100**

Gluten-friendly & Ocean Wise items 🍊

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APPETIZERS & SNACKS

PRE-GAME WARM UP
No game day would be complete without a warm up. Serves 15

- **Crispy Fried Chicken Wings** BC Place’s own seasoning blend, blue cheese dip & celery garnish, served with spicy traditional wing sauce & sriracha plum sauce $152

- **Dry Ribs** Sea salt, cracked black pepper & garlic $152

- **Wings & Ribs** Wings with BC Place’s own seasoning blend served with blue cheese and celery garnish, traditional wing sauce & sriracha plum sauce. Dry ribs with cracked black pepper, garlic & sea salt $168

- **Chicken & Waffles** Boneless chicken, secret spice blend, waffles with aged cheddar cheese, chipotle sauce $150

- **Cheese Fondue** Roasted garlic cream, truffle, 3 cheese blend, served with warm potato bread $150

- **Mushroom Arancini** Mushroom risotto croquettes, served with roasted garlic marinara sauce $137

Gluten-friendly & Ocean Wise items

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APPETIZERS & SNACKS

PRE-GAME WARM UP

No game day would be complete without a slider. Serves 15

SLIDERS

Beef  All beef sliders, smoked onions with roasted garlic, brie cheese, truffle-dijon aioli  $147

Chicken Crispy fried boneless chicken, smoked cheddar, sundried tomato pesto  $147

Sausage Sliders Hand-crafted mini bratwurst sausages by D-Original Sausage  $147

West Coast Seafood Rolls Top sliced bun, served chilled, lobster meat, BC wild spot prawns & Dungeness crab, celery, truffle mayo  $189

Gluten-friendly & Ocean Wise items

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APPETIZERS & SNACKS

PRE-GAME WARM UP
No game day would be complete without a warm up.
Serves 15

ASIAN SNACKS

The Sampler  House made Fraser Valley pork and BC spot prawn gyozas, alongside shrimp parcels (har gow), vegetable potstickers, chicken dumplings  
$155

Chicken Spring Rolls  Mixed vegetables, deep fried, chili garlic plum sauce  
$137

Vegetable Spring Rolls  Mixed vegetables, deep fried, chili garlic plum sauce  
$126

Gluten-friendly & Ocean Wise items
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FRESH FARE
Flavourful and fresh from the garden.
Serves 15

**Garden Greens**  Baby greens, sliced radish, carrot ribbons, grape tomatoes, roasted garlic & herb vinaigrette  $68

**Caesar Salad**  Romaine hearts, parmesan cheese, focaccia croutons, creamy garlic dressing  $68

**Caprese Salad**  Buffalo mozzarella, heirloom tomatoes, fresh basil, truffle balsamic dressing  $68

**Greek Quinoa**  Organic quinoa, heirloom tomatoes, cucumber, olives, feta cheese, sundried tomato oregano dressing  $68

**Watermelon & Feta**  Chucked watermelon, feta cheese, cracked black pepper, fresh mint  $68

**Farmers Style Potato Salad**  Yellow flesh potatoes, roasted vegetables, feta cheese, baby kale, sundried tomato - mustard dressing  $68

Gluten-friendly & Ocean Wise items

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FROM THE STANDS
Nostalgic stadium favourites with a twist.
Serves 15

- **Hot Dog Stand**
  Harvest all-beef wiener, soft bite bun and condiments
  $116

- **Deluxe Hot Dog Stand**
  European pork wiener from D-Original Sausage, with home-made chili, soft bite bun and condiments
  $147

- **Chicken Fingers & Fries**
  Crispy fried chicken tenders, seasoned fries, house-made honey mustard sauce
  $152

- **BC Place Burger Stand**
  In house recipe & hand-formed beef burgers, applewood smoked bacon, aged cheddar, lettuce, tomato, onion, pickles, BC Place's own secret burger sauce & condiments
  $170

- **Country Fried Chicken**
  House recipe, bone-in chicken, marinated 24 hours
  $190

TACOS
Build your own.
Serves 15

- Served with soft tortillas with cilantro pesto, Pico de Gallo, marinated slaw, and house-made guacamole.

- **West Coast**
  BC sockeye salmon, albacore tuna, arctic char & BC spot prawn
  $185

- **Pulled Short Rib**
  $175

- **Korean Chicken**
  $155

- **Vegetarian**
  Tofu, edamame, lima beans, corn, butternut squash, mushrooms
  $145

Gluten-friendly & Ocean Wise items 🌍 🦈

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MEATBALL BAR
Build your own.
Serves 15

Served with freshly baked rolls, smoked cheddar, arugula, sliced red onions

- **Beef** Classic marinara sauce: $160
- **Beef/Chicken** Spicy Korean sauce: $160
- **Pork** House made sriracha barbecue sauce: $160
- **Vegetarian** Tomatillo garlic sauce: $130

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Gluten-friendly & Ocean Wise items
MAINS

BOWLS
Build your own.
Serves 15

All served with organic brown rice

Fiesta Bowl Seasoned ground beef, kidney beans, heirloom tomato, ginger, chili, cumin - chili aioli $175

South Western Chicken Rice Bowl Chipotle ground chicken, sweet onion, pico de gallo, avocado hummus $175

Vegetarian Bowl Roasted spiced chickpeas, roasted cauliflower, yams, smoked tofu, miso sour cream $175

Gluten-friendly & Ocean Wise items

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COMFORT FOOD
A crowd favourite.
Serves 15

**Baked Potato - Chili Bar**
Yukon gold potatoes, house made chili, shredded cheddar, applewood smoked bacon bites, sour cream, chives, crispy onions

**Fingerling Poutine Stand**
Fingerling potatoes, cheese curds, mozzarella cheese, smoked red wine gravy, green onions

**Mac & Cheese Stand**
Elbow pasta, truffle oil, roasted garlic three cheese sauce

STONE OVEN PIZZA
A slice everyone will enjoy.
16" - 12 slices, home made pizza sauce

- **Margherita**
  Fresh tomato, basil & mozzarella
  $38

- **Pepperoni**
  Dry cured pepperoni
  $42

- **Hawaiian**
  Traditional style ham, pineapple
  $42

- **Meat Market**
  Dry cured pepperoni, capicola, Italian Calabrese, chorizo crumble & cured salamis from D-Original Sausage
  $48

- **Chicken & Feta**
  Smoked chicken, feta, baby kale & caramelized onions
  $45

Gluten-friendly & Ocean Wise items

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Most menu items can be made Gluten Friendly upon request
MAIN EVENT
Inventive entrées for every palate.
Serves 15

**Beef Tenderloin** Smoked, marinated in dijon & fresh herbs, roasted fingerling potatoes, seasonal vegetables $473

**BC Sockeye Salmon** Hot smoked, finished with brown sugar & maple, smashed potatoes, seasonal vegetables $446

**Kalbi Short Ribs** Grilled, in-house recipe with chili, ginger & coconut, coconut rice, seasonal vegetables $450

**Lamb Roast** Slow roasted boneless lamb shoulder, garlic mashed potatoes, seasonal vegetables, smoked jus $446

**Smokehouse** Smoked back ribs, bone in chicken-legs, brisket, rustic mashed potatoes, baked beans, corn bread, house made barbecue sauce $446

**Hangi Style Fraser Valley Pork** Slow roasted in the traditional New Zealand Maori method. Five-spice cinnamon, wrapped in banana leaf. Served with buttered corn and sweet potatoes. $446

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All menu items subject to 18% service fee and all applicable taxes
Most menu items can be made Gluten Friendly upon request

Gluten-friendly & Ocean Wise items

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< BACK NEXT >
INDULGENCES

A sweet finale.
Serves 15

Dessert Trio (30 pieces)  Chocolate dipped strawberries, assorted macarons, and chocolate cones $100

Chocolate Covered Strawberries  Hand dipped, dark chocolate $68

Macarons  Assorted selection $74

Brownies  Double chocolate $58

Cookies  House-baked, two dozen $60

Team Colour Cupcakes  Vanilla & chocolate $55

Fresh Fruit Tarts  Pastry cream, fresh fruit $79

Poached Pears  Served over streusel, vanilla mascarpone cheese, finished with honey, ginger & cinnamon syrup $95

Matcha Crème Brulee  With hints of ginger & vanilla $75

Gluten-friendly & Ocean Wise items

All menu items subject to 18% service fee and all applicable taxes
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INDULGENCES

A sweet finale.
Serves 15

**Fresh Fruit Platters** Selection of sliced melons and seasonal berries... $105

**Chocolate, Chocolate & More Chocolate** Double chocolate chunks, chocolate chili sauce, chocolate cookies, sour cherry compote, chantilly cream... $79

**Chocolate Fondue** Finish your event with an interactive chocolate fondue. Dark chocolate fondue with an array of items to dip at your pleasure. Brownies, rice crispy squares, strawberries, pineapple, marshmallows, cake bites, bite size cookies. $250

**Ice Cream Bars** Häagen-Dazs Bars $40

Gluten-friendly & Ocean Wise items

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INDULGENCES

A sweet finale.
Serves 15

SPECIALTY CAKES (Made in house, 10" round)

We would be delighted to create a cake for your special occasion. We offer 10" round cakes in a variety of flavour profiles.

Please speak with our Assistant Catering Manager to enquire about flavours and pricing.
## BEVERAGE PACKAGES

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MARGARITA PACKAGE</strong></td>
<td>Includes one: Tequila El Jimador, Margarita mix, Salt, Lime</td>
<td>$100</td>
</tr>
<tr>
<td><strong>CAESAR PACKAGE</strong></td>
<td>Includes one: Stoli 750ml, Clamato, Tabasco, Worcestershire, Celery salt, Lemon/Lime Wedges, Garnish</td>
<td>$110</td>
</tr>
<tr>
<td><strong>MIMOSA PACKAGE</strong></td>
<td>Includes two: Henkell Trocken, Orange Juice six-pack</td>
<td>$120</td>
</tr>
<tr>
<td><strong>BEER &amp; WINE PACKAGE</strong></td>
<td>Select four (six-packs): Budweiser, Bud Light, Kokanee, Stella Artois, Okanagan Cider or Mike's Hard Lemonade&lt;br&gt;Select two: Cedar Creek Chardonnay, Matua Sauv Blanc, Quail’s Gate Cabernet Sauvignon, Prospect Pinot Noir, Mission Hill Rosé&lt;br&gt;Includes two: Aquafina six-packs</td>
<td>$305</td>
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</tbody>
</table>

Gluten-friendly & Ocean Wise items

All menu items subject to 18% service fee and all applicable taxes

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**BEVERAGES**

**BEER**

355ml cans, sold in 6-packs

- **Domestic** Budweiser, Bud Light, Kokanee $45
- **Premium** Stella Artois, Alexander Keith’s, Shock Top $48
- **Craft Tall Cans** Mill Street Organic, Red Truck Lager, Stanley Park Amber Ale, Steamworks Pilsner $60

**COOLERs/CIDERS**

355ml cans, sold in 6-packs

- Mike’s Hard Lemonade $48
- Okanagan Premium Crisp Apple $48
- Palm Bay Ruby Grapefruit Sunrise $48

All menu items subject to 18% service fee and all applicable taxes. Most menu items can be made Gluten Friendly upon request.

Gluten-friendly & Ocean Wise items

B.C. Place

Centerplate
### SPIRITS

- **Stolichnaya Vodka** $90
- **Tanqueray Gin** $90
- **Bayou Rum** $110
- **Johnnie Walker Red Scotch** $95
- **Crown Royal Whisky** $95
- **Stoli Elit** $160
- **Herradura Reposado** $225

Sold in 750ml bottles.

### NON-ALCOHOLIC

- **Soft Drinks** Assorted Pepsi products $18
- **Dole Bottled Juices** Orange, Apple, Grapefruit $24
- **Montellier** Sparkling Water $24
- **Aquafina** Bottled Water $24
- **Lipton Pure Leaf Lemon Iced Tea** 547 ml $24
- **Starbucks Coffee** Regular or decaf. 10 cups $25
- **Tea** Selection of black, green and herbal teas. 10 cups $25
- **Red Bull** Original, Sugar-free or Tropical (sold in 4 packs) $24

Sold in individual 6-packs.

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## BC Reds

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Winery/Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Red</td>
<td>49 North</td>
<td>$40</td>
</tr>
<tr>
<td>Merlot</td>
<td>CheckMate</td>
<td>$95</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Prospect Winery</td>
<td>$44</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Cedar Creek</td>
<td>$66</td>
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<tr>
<td>Cabernet Merlot</td>
<td>Mission Hill Estate Series</td>
<td>$55</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Quails Gate</td>
<td>$50</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Mission Hill Reserve</td>
<td>$63</td>
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<tr>
<td>Nota Bene</td>
<td>Black Hills Estate</td>
<td>$95</td>
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<tr>
<td>Cabernet Franc</td>
<td>Perseus</td>
<td>$86</td>
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<tr>
<td>Meritage</td>
<td>McWatters</td>
<td>$70</td>
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<tr>
<td>Fortissimo</td>
<td>La Stella</td>
<td>$59</td>
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<tr>
<td>Syrah</td>
<td>Burrowing Owl</td>
<td>$65</td>
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## Import Reds

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Winery/Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pinot Noir</td>
<td>Belle Glos, Meiomi, Pinot Noir, California</td>
<td>$72</td>
</tr>
<tr>
<td>Malbec</td>
<td>Dona Paula Los Cardos, Argentina</td>
<td>$47</td>
</tr>
<tr>
<td>Chianti</td>
<td>Santa Cristina Antinori, Italy</td>
<td>$58</td>
</tr>
<tr>
<td>7 Deadly Zins</td>
<td>Michael David, California</td>
<td>$51</td>
</tr>
<tr>
<td>Shiraz</td>
<td>Wynns Coonawarra, Australia</td>
<td>$55</td>
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</tbody>
</table>

## Large Format

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Winery/Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Red Toscana (1.5 litre)</td>
<td>Villa Antinori</td>
<td>$120</td>
</tr>
<tr>
<td>Quatrain (1.5 Litre)</td>
<td>Mission Hill</td>
<td>$200</td>
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Gluten-friendly & Ocean Wise items

All menu items subject to 18% service fee and all applicable taxes. Most menu items can be made Gluten Friendly upon request.
BC WHITES

- **White Blend**, 49 North $40
- **Chardonnay**, Cedar Creek $55
- **Chardonnay**, Burrowing Owl $65
- **Sauvignon Blanc**, Mission Hill Estate Series $42
- **Pinot Grigio**, Prospect Winery $44
- **Pinot Gris**, Burrowing Owl $60
- **Pinot Blanc**, Evolve $48
- **Dry Riesling**, Quails Gate $45
- **Rosé**, Mission Hill Estate Series $40
- **Viognier**, Black Hills Estate $66

IMPORT WHITES

- **Sauvignon Blanc**, Matua, New Zealand $48
- **Caymus Conundrum**, California $70
- **Chardonnay**, Louis Latour, France $50
- **Pinot Grigio**, Santa Cristina Antinori, Italy $49

SPARKLING WINE

- **Sparkling**, Henkell Trocken, Germany $55
- **Brut**, Blue Mountain, BC $75
- **Brut**, Moet & Chandon, France $160
- **Dom Perignon**, France $400

Gluten-friendly & Ocean Wise items

All menu items subject to 18% service fee and all applicable taxes
Most menu items can be made Gluten Friendly upon request