



Welcome!

Our mission is to enhance the Luxury Suite experience and we will make every effort to exceed your expectations.

As the exclusive food service provider at the Abbotsford Centre, we are committed to the highest standards of quality and service. We are pleased to offer a menu that caters to everyone, focusing on local ingredients and house made items .

As a suite holder you and your guests should expect to receive the very best food and service from the moment that your order is placed until the time of your departure from your suite.

We hope that you will enjoy our new menu and the changes that we have made this season.

Most importantly, please do not hesitate to contact us about any questions or special requests that you may have. We enjoy being creative, so while this menu is meant to streamline the ordering process, please let us know if there's something that you would like to see and we will do everything in our power to accommodate your request.

We strive to build relationships as the key to our success.

So... sit back, relax and let us bring the best to you while you enjoy the event.



Dietary Index



Vegetarian

Popcorn

Potato Chips and Dip

Cracker Jack

Waffle Fries

Tortilla Chips

The Candy Combo

Teriyaki Tofu Salad Rolls with Sriracha Peanut Sauce

Garden Fresh Vegetable Platter

Fresh Fruit Platter

British Columbia Cheese Sampler

Artisan Greens

Chimichurri Potato Salad

Greek Village Salad

Falafel-Spiced Tomato and Chickpea Flatbread

Chickpea Chili

Deluxe Cookie Platter

Churros

Oreo Churros

Brownie Sampler

Gluten Free Brownies

Lemon Meringue Tarts

Strawberries and Cream

Gluten Free

Popcorn

Potato Chips and Dip

Cracker Jack

Teriyaki Tofu Salad Rolls with Sriracha Peanut Sauce

Garden Fresh Vegetable Platter

Fresh Fruit Platter

Pickled Prawn Cocktail

Jumbo Chicken Wings - Select sauces

Artisan Greens

Kale and Quinoa Salad

Chimichurri Potato Salad

Twisted BLT Chopped Salad

Greek Village Salad

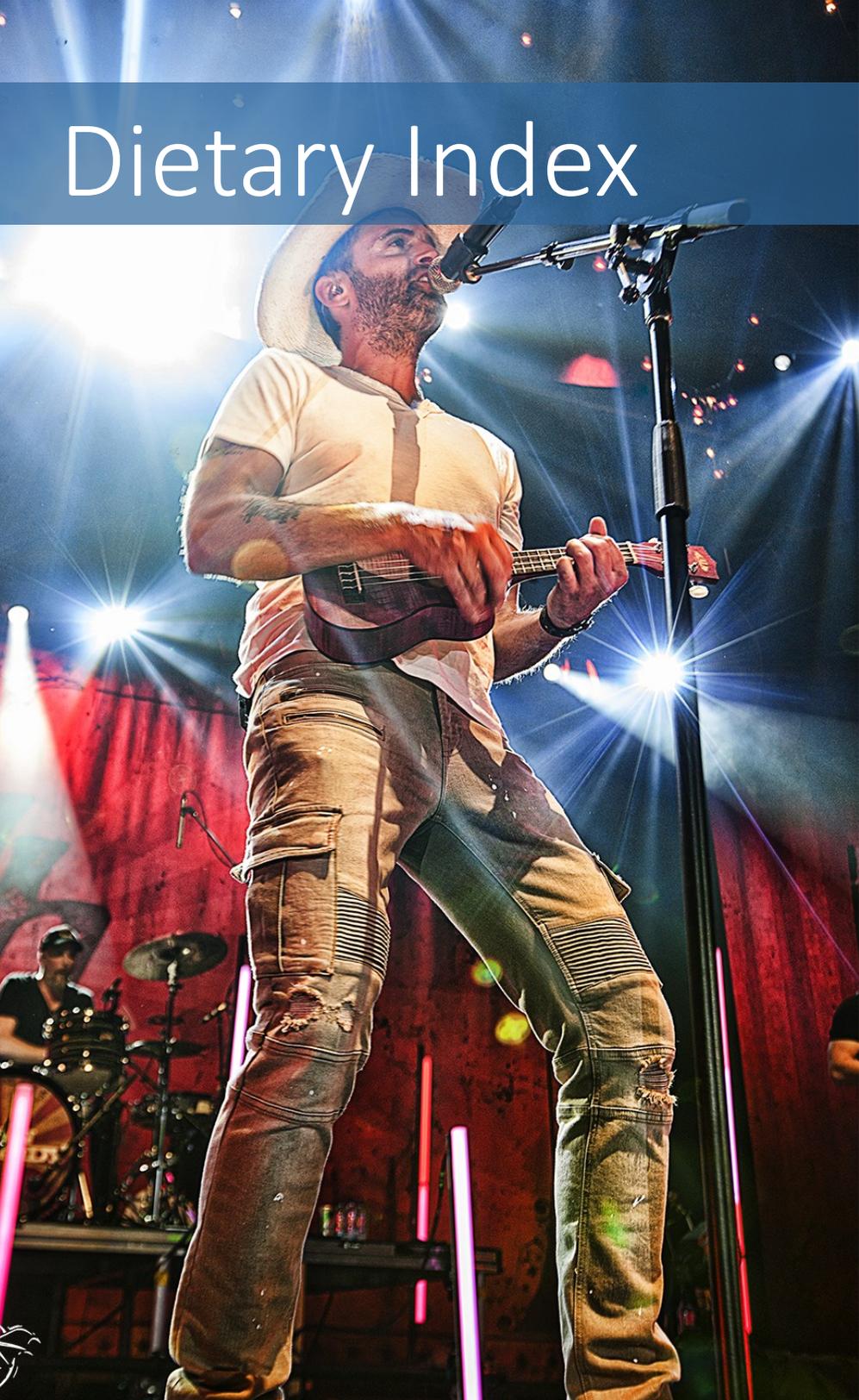
Chickpea Chili (without pretzel buns)

Gluten Free Cookies

Gluten Free Brownies

Strawberries and Cream

Dietary Index

A photograph of a male musician performing on stage. He is wearing a light-colored t-shirt, a wide-brimmed cowboy hat, and distressed denim jeans. He is playing a dark-colored acoustic guitar and singing into a microphone on a stand. The stage is lit with bright spotlights, creating a dramatic atmosphere. In the background, another musician is partially visible behind a drum set.

Lactose Free

Popcorn

Potato Chips (without dip)

Teriyaki Tofu Salad Rolls with Sriracha Peanut Sauce

Garden Fresh Vegetable Platter (without dip)

Fresh Fruit Platter

Pickled Prawn Cocktail

Hanoi Fried Chicken

Jumbo Chicken Wings

Artisan Greens

Chimichurri Potato Salad

Chickpea Chili

Sweet Baby Back Ribs

Vegan

Popcorn

Potato Chips (without dip)

Teriyaki Tofu Salad Rolls with Sriracha Peanut Sauce

Garden Fresh Vegetable Platter (without dip)

Fresh Fruit Platter

Artisan Greens

Chimichurri Potato Salad

Chickpea Chili

Pork

BLT Layered Dip

Bacon Beer Cheese Dip

Jalapeno Popper Egg Rolls

Classic Caesar Salad

Twisted BLT Chopped Salad

Saigon Sub Platter

Deli Sandwich Basket

Mini Turkey Club Sandwiches

Street Tacos

Sweet Baby Back Ribs

Grilled Pierogies and Kielbasa

Ribs and Wings

Seafood

Smoked Salmon Dip

Pickled Prawn Cocktail

Classic Caesar

Nuts

Teriyaki Tofu Salad Rolls with Sriracha Peanut Sauce

The Candy Combo

Deluxe Cookie Platter

Brownie Sampler

Inclusive Packages



For your convenience we have put together packages which include snacks, dinner or appetizers, and dessert. All you have to do is request a delivery time and your guests will be well fed throughout the event.

All packages are designed with 10-12 people in mind.

To maintain efficient service, no substitutions will be permitted. Individual items may be added to any order at regular cost.



Snack Attack

\$65

Popcorn

Bottomless basket of freshly popped popcorn

Sweet Tooth Snack Mix

A custom blend of a classic snack mix featuring Goldfish crackers, pretzels, mini marshmallows, raisins, and candy coated chocolate

Potato Chips and Dip

Fresh, house made potato chips served with sour cream and onion dip

Waffle Fries

Thick slices of criss-cross cut potato tossed with our house seasoning and served with campfire sauce and our classic fry dip



Headliner

\$290

Popcorn

Bottomless basket of freshly popped popcorn

Potato Chips and Dip

Fresh, house made potato chips served with sour cream and onion dip

Chimichurri Potato Salad

Red skinned potatoes with a simple chimichurri made with olive oil and red wine vinegar, fresh herbs and chilis

Jumbo Chicken Wings

Magic dry rub, mild BBQ, Thai red curry, Frank's Red Hot, or honey garlic

Sweet Baby Back Ribs

Lightly smoked, house spice rubbed pork ribs served with our signature barbecue sauce

panago Pizza

Your choice of two (2) Classic pizzas from Panago Cheese, Ham + Pineapple, Pepperoni or Vegetarian

Deluxe Cookie Platter

An assortment of freshly baked gourmet cookies



All Access

\$295

Popcorn

Bottomless basket of freshly popped popcorn

Waffle Fries

Thick slices of criss-cross cut potato tossed with our house seasoning and served with campfire sauce and our classic fry dip

Tortilla Chips

Lightly seasoned tortilla chips with pico de gallo, taco sour cream and guacamole

Crispy Chicken Tenders

Breaded chicken strips with sweet chili and honey dill sauces

All Star Hot Dog Bar

Grilled all beef wieners accompanied by fresh buns, sauerkraut, dill pickles, banana peppers, fried onions and corn relish

Slap Shot Sliders

Charbroiled mini burgers served with a basket of fresh buns, pickled red onions, roasted grape tomatoes, our special bread and butter pickles and a selection of local cheeses

Oreo Churros

Chocolate churros filled with Oreo cream, rolled in cocoa sugar and served with warm chocolate sauce for dipping



V.I.P.

\$295

Popcorn

Bottomless basket of freshly popped popcorn

Garden Fresh Vegetable Platter

Assorted seasonal fresh vegetables served with garlic ranch dip

Fresh Fruit Platter

A selection of sliced seasonal fruit and berries

Smoked Salmon Dip

Local, in house smoked salmon gently mixed with cream cheese, garlic and onion, served with crackers and tortilla chips

Caprese Salad Platter

A simple Italian salad of fresh mozzarella, tomatoes, and sweet basil with spinach, cured meats, and olives

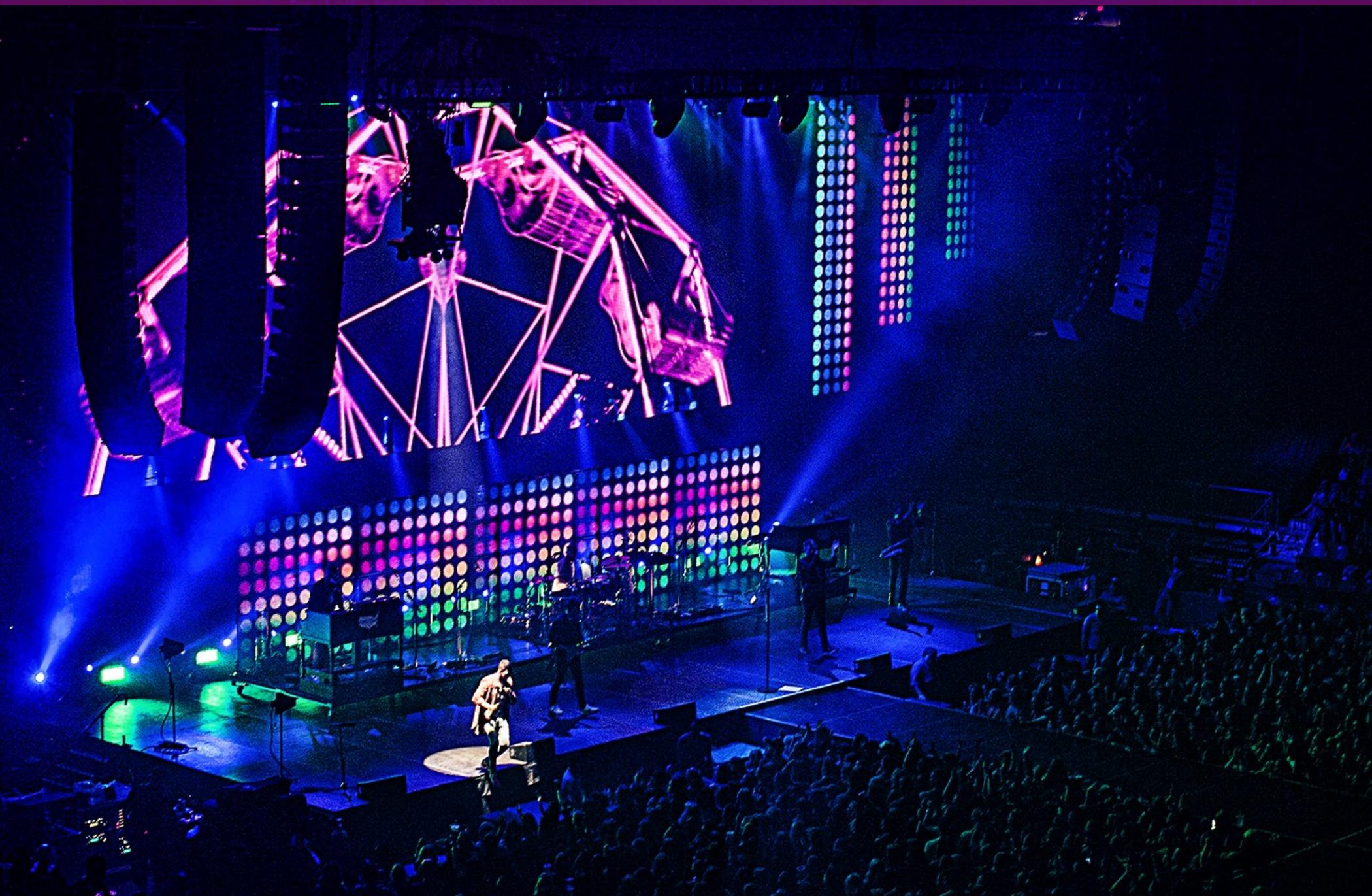
Lemon Meringue Tarts

Traditional sweet and tart lemon meringue pie in miniature

Strawberries and Cream

Large fresh strawberries with white chocolate Sambuca cream for dipping

A La Carte



Snacks

A photograph of a musician performing on stage. He is wearing a bright green traditional outfit with intricate gold embroidery on the chest and sleeves. He is holding a microphone and appears to be singing or speaking. In the background, another musician is seated at a keyboard. The stage is lit with blue and purple lights.

Popcorn

Bottomless basket of freshly popped popcorn - \$14

Potato Chips and Dip

Fresh, house made potato chips served with French onion dip - \$19

Sweet Tooth Snack Mix

A custom blend of a classic snack mix featuring Goldfish crackers, pretzels, mini marshmallows, raisins, and candy coated chocolate - \$20

Waffle Fries

Thick slices of criss-cross cut potato tossed with our house seasoning and served with campfire sauce and our classic fry dip - \$22

Cracker Jack

The delicious blend of caramel coated popcorn and peanuts is just as good as you remember - \$23

Tortilla Chips

Lightly seasoned tortilla chips with pico de gallo, taco sour cream and guacamole - \$28

The Candy Combo

A mixture of candy, licorice and chocolate bars - \$30

Chilled Platters



Teriyaki Tofu Salad Rolls with Sriracha Peanut Sauce

Rice paper filled with lettuce, crunchy vegetables and tofu, served with sriracha peanut sauce - \$42

Garden Fresh Vegetable Platter

Assorted seasonal fresh vegetables served with garlic ranch dip - \$43

Fresh Fruit Platter

A selection of sliced seasonal fruit and berries - \$45

Layered BLT Dip

Crumbled bacon, crisp lettuce diced tomato and cheese, served with baked pita triangles and tortilla chips - \$50

Smoked Salmon Dip

Local, in house smoked salmon gently mixed with cream cheese, garlic and onion, served with crackers and tortilla chips - \$65

British Columbia Cheese Sampler

A selection of local cheeses with assorted crackers, flatbreads and dried fruit - \$90

Pickled Prawn Cocktail

Jumbo tiger shrimp poached and marinated in a white balsamic vinaigrette with sweet bell peppers and pearl onions - \$90

Hot Appetizers



Mexican Meatballs

Cilantro, cumin, and chipotle chiles, add Mexican flair to the classic meatball . Served with steamed white rice- \$46

Jalapeno Popper Egg Rolls

Crispy, creamy, cheesy and spicy. Served with lime-cilantro dip - \$46

Kickin' Corn Dogs

Ancho chili dipped all beef all beef wieners served on a stick- \$48

Crispy Chicken Tenders

Breaded chicken strips with sweet chili and honey dill sauces

18pcs-\$48

36pcs-\$90

Bacon Beer Cheese Dip

Served with soft pretzel buns and potato chips- \$54

Jumbo Chicken Wings

Magic dry rub, mild BBQ, Thai red curry, Frank's Red Hot, or honey garlic

40pcs-\$60

80pcs-\$115

Hanoi Fried Chicken

Vietnamese street food. Crispy fried chicken with a glaze of fish sauce, sugar, chiles, garlic and ginger - \$84

Entrée Salads



Artisan Greens

With grape tomato, cucumber and carrot, accompanied with a selection of dressings - \$34

Chimichurri Potato Salad

Red skinned potatoes with a simple chimichurri made with olive oil and red wine vinegar, fresh herbs and chilis - \$34

Classic Caesar

Crisp romaine, bacon, parmesan cheese and garlic croutons with our creamy Caesar dressing - \$34

With grilled herb marinated chicken - \$54

Twisted BLT Chopped Salad

Classic chopped salad with corn, feta cheese and avocado tossed in a lime vinaigrette - \$52

Greek Village Salad

Grape tomatoes, sweet peppers, crisp red onion and cucumber, Kalamata olives and feta cheese tossed with a red wine vinaigrette - \$52

Caprese Salad Platter

A simple Italian salad of fresh mozzarella, tomatoes, and sweet basil with spinach, cured meats, and olives - \$57

Sandwiches



Falafel-Spiced Tomato and Chickpea Flatbread

Plum tomatoes, chickpeas and yogurt sauce on grilled flat bread - \$47

Saigon Sub Platter

Crusty sub bun loaded with Asian slaw, shredded pork, cilantro, dressed with a ginger, soy mayonnaise - \$60

All Star Hot Dog Bar

Grilled all beef wieners accompanied by fresh buns, sauerkraut, dill pickles, banana peppers, fried onions and corn relish - \$68

Add Chili and Cheese - \$30

Deli Sandwich Basket

A selection of traditional deli sandwiches including roast beef, ham, turkey, tuna and roasted vegetables on a variety of breads, and wraps - \$70

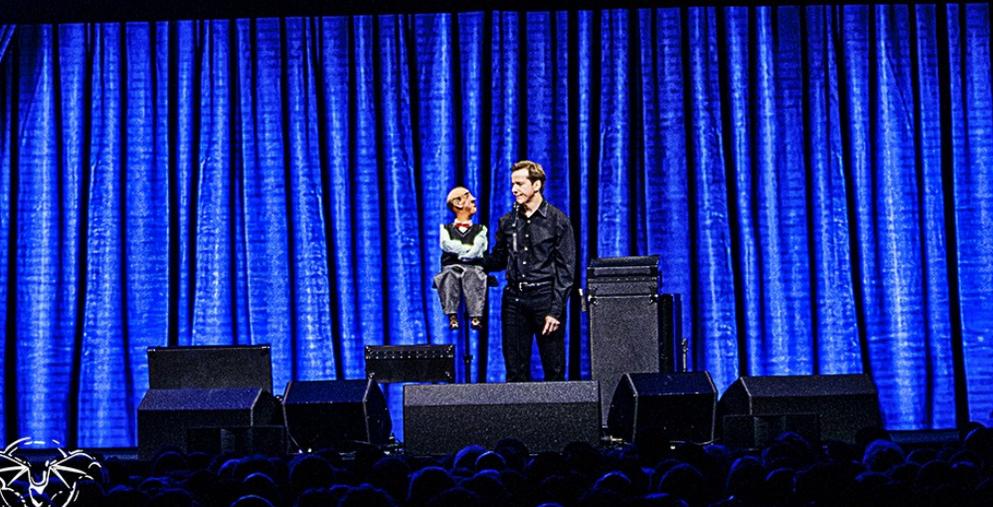
Slap Shot Sliders

Charbroiled mini burgers served with a basket of fresh buns, pickled red onions, roasted grape tomatoes, our special bread and butter pickles and a selection of local cheeses - \$80

Mini Turkey Club Sandwiches

House smoked turkey with bacon, lettuce, tomato and herbed mayonnaise on mini ciabatta buns, topped with aged cheddar cheese- \$83

Superstars



Chickpea Chili

Chickpeas, tomatoes and Moroccan spices prove that you don't need the meat for a hearty chili. Served with green onions and mini pretzel buns - \$65

Street Tacos

Marinated chicken and shredded pork with sour cream, pico de gallo, guacamole, slaw, and warm flour tortillas - \$88

Sweet Baby Back Ribs

Lightly smoked, house spice rubbed pork ribs served with our signature barbecue sauce
Single - \$82 Double - \$160

Grilled Pierogies and Kielbasa

Three cheese and potato filled pierogies and kielbasa sausages tossed with whole grain mustard and sautéed onions, served with sour cream - \$85

Wings and Tenders

An order (40) of our Jumbo Chicken Wings and 18 Crispy Chicken Tenders - \$100

Ribs and Wings

An order (40) of our Jumbo Chicken Wings and a half single order of Sweet Baby Back Ribs - \$100

Pizza



14" Large Classic Pizza - \$31

10 slices per pizza

CHEESE

Italian tomato sauce + mozzarella

HAM + PINEAPPLE

Italian tomato sauce, Canadian ham, pineapple + mozzarella

PEPPERONI

Italian tomato sauce, pepperoni + mozzarella

VEGETARIAN

Italian tomato sauce, green peppers, black olives, pineapple, red onions + mozzarella

14" Large Premium Pizza - \$36

10 slices per pizza

NEW YORK DELI

Italian tomato sauce, pepperoni, Genoa salami, bacon, Canadian ham, spicy Italian sausage, mozzarella + cheddar

CHICKEN CLUB

Jalapeño white sauce, grilled chicken, Canadian ham, bacon, tomatoes + mozzarella

Encore



Deluxe Cookie Platter

An assortment of freshly baked gourmet cookies - \$25

Gluten Free Cookies – \$56

Brownie Sampler

An assortment of gourmet chocolate brownies – \$34

Gluten Free Brownies – \$56

Lemon Meringue Tarts

Traditional sweet and tart lemon meringue pie in miniature - \$38

Churros

“Spanish donuts” rolled in cinnamon sugar and served with warm chocolate sauce for dipping - \$38

Oreo Churros

Chocolate churros filled with Oreo cream, rolled in cocoa sugar and served with warm chocolate sauce for dipping - \$44

Strawberries and Cream

Large fresh strawberries with white chocolate Sambuca cream for dipping - \$40

Fresh Fruit Platter

A selection of sliced seasonal fruit and berries - \$45

Customized Dessert

We will provide personalized, decorated cakes for your next special celebration. The cake and candles will be delivered to your suite at a specified time of your choosing. We would require a notice of three business days for this service. Please inquire for pricing.

Event Day



In Suite Orders



Snack Attack - \$65

Popcorn

Bottomless basket of freshly popped popcorn - \$14

Potato Chips and Dip

Fresh, house made potato chips served with French onion dip - \$19

Sweet Tooth Snack Mix

A custom blend of a classic snack mix featuring Goldfish crackers, pretzels, mini marshmallows, raisins, and candy coated chocolate - \$20

Waffle Fries

Thick slices of criss-cross cut potato tossed with our house seasoning and served with campfire sauce and our classic fry dip - \$22

Cracker Jack

The delicious blend of caramel coated popcorn and peanuts is just as good as you remember - \$23

The Candy Combo

A mixture of candy, licorice and chocolate bars - \$30

Crispy Chicken Tenders

Breaded chicken strips with sweet chili and honey dill sauces

18pcs-\$48

36pcs-\$90

Jumbo Chicken Wings

Magic dry rub, mild BBQ, Thai red curry, Frank's Red Hot, or honey garlic

40pcs-\$60

80pcs-\$115



14" Large Classic Pizza - \$31

14" Large Premium Pizza - \$36

Deluxe Cookie Platter

An assortment of freshly baked gourmet cookies - \$25

Gluten Free Cookies - \$56

Churros

"Spanish donuts" rolled in cinnamon sugar and served with warm chocolate sauce for dipping - \$38

Oreo Churros

Chocolate churros filled with Oreo cream, rolled in cocoa sugar and served with warm chocolate sauce for dipping - \$44



Beverages



Bottled Beer



Original Draught, Honey Brown

3pk: \$20 6pk: \$39



Victoria Lager, Hazy IPA, Dominion Dark Lager

3pk - \$20 6pk - \$39



***Hot Box IPA, Raspberry Honey Hefeweizen,
Post Modern Pale Ale, Lager***

3pk - \$20 6pk - \$39

Canadian, Budweiser, Kokanee, Bud Light

3pk: \$20 6pk: \$39

Alexander Keith's, Miller Genuine Draft

3pk: \$22 6pk: \$42

Heineken, Corona, Stella Artois, Sapporo

3pk: \$23 6pk: \$45

White Wine



Naked Grape - \$30 \$8/6oz

PINOT GRIGIO

A fresh crisp wine with juicy tropical fruit flavours.

Jackson Triggs Reserve Select - \$30 \$8/6oz

SAUVIGNON BLANC BC VQA

A light-bodied, refreshing wine with flavours of Asian pear, lime and grassy notes.

Open - \$35 \$9/6oz

CHARDONNAY BC VQA

Aromas and flavours of green apples, white peaches, citrus and melon.

Inniskillin Estate Series - \$45

CHARDONNAY BC VQA

Rich and vibrant with a nice full mouthfeel and medium finish. Essence of vanilla, baking spice, caramel and Meyer lemon on the nose with caramel, cream and lemon on the palate.

Wayne Gretzky Estates - \$45

PINOT GRIGIO BC VQA.

Wonderful aromas of almond, peach, pear & green apple fill the nose. This medium bodied, crisp mouth feel and refreshing flavours of juicy nectarine, white peach and a hint of pear.

Chaberton Estates - \$46

BACCHUS Fraser Valley VQA

Produced from Fraser Valley grapes, the off-dry Bacchus showcases sweet aromas of delicate white flowers. Soft lemon notes and nuances of cinnamon and spice on the finish.

Kim Crawford - \$50

SAUVIGNON BLANC New Zealand

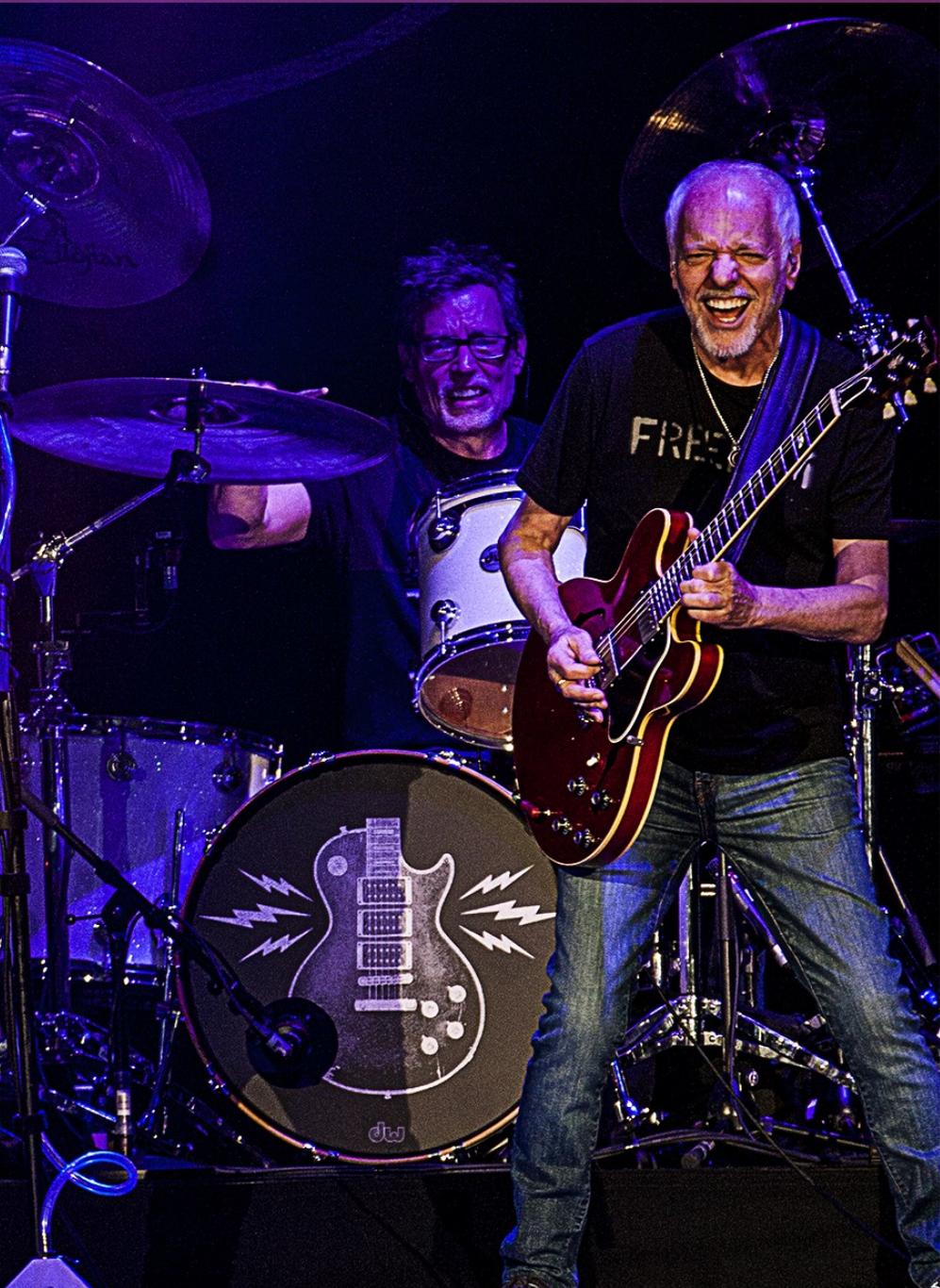
Classic Marlborough Sauvignon Blanc aromas of citrus, tropical fruit, and crushed herbs. Ripe, tropical fruit flavour with passion fruit, melon, and grapefruit.

Jackson Triggs Proprietor's Select - \$30

ROSE

Lively and well-balanced rosé with hints of strawberry and cherry.

Red Wine



Naked Grape - \$30 \$8/6oz

SHIRAZ

A bold, jammy wine with rich blackberry and dark cherry flavours.

Jackson Triggs Reserve Select - \$35 \$9/6oz

CABERNET SAUV BC VQA

Overflowing with flavours of cassis, dark berries, vanilla and mocha notes. A long finish with plenty of lingering flavours.

Open - \$35 \$9/6oz

MERLOT BC VQA

A medium-bodied wine with flavours of plum, strawberry and vanilla.

Liberado - \$38

TEMPRANILLO CAB SAUV Spain

This wine celebrates Southern Spain's hot weather and drylands through a bold structure and ripe tannins. The fruit flavors are intense, with blackcurrant and cherry notes on the mid palate and a spicy yet smooth finish.

Inniskillin Estate Series - \$39

PINOT NOIR BC VQA

Aromas of baking spices, strawberry and sour cherry with a hint of vanilla and subtle notes of oak. The wine boasts bright flavours of strawberry, vanilla and spiced fruitcake

Woodbridge - \$42

MERLOT

This Merlot displays rich aromas of cherry, chocolate, and red berries with enticing flavors of cherry cola and toasty mocha oak.

Wayne Gretzky Estates - \$45

CABERNET SAUV SYRAH VQA

This medium to full bodied blend exhibits flavours of cassis, blackberry, and dark chocolate. Ripe berries, cocoa, and a hint of coffee linger in the smooth long finish.

Sandhill - \$45

CABERNET MERLOT VQA

This blend of Merlot and Cabernet Sauvignon is abundant with delicious aromas of black current and spice. The palate delivers black current, smooth tannins and a medium-length finish.

Coolers & Ciders



nÜTRL[™]
VODKA

Vodka Soda

Lemon, Lime, Grapefruit

3pk: \$22

Sid[™]
made
something else

Sid Made Something Else

Grapefruit, Root Beer, Iced Tea-Lemonade

3pk: \$22

100% CANADIAN APPLES
SINCE 1922
GROWERS
CIDER CO.

Growers Cider

Apple, Peach

3pk: \$22

Refreshments



Bottled Water

3pk: \$10 6pk: \$19



Pepsi, Diet Pepsi, Mug Root Beer, Ginger Ale,

7Up,

Iced Tea, Lemonade

3pk: \$10 6pk: \$19

Juice - Orange, Apple, Cranberry

3pk: \$11 6pk: \$21

O'Douls Non Alcoholic Beer

3pk: \$11 6pk: \$21

Placing Your Order

Luxury Suites - Pre Order Menu

Advanced ordering gives you the opportunity to choose from a menu that offers a larger variety of options compared to our standard event day menu

To guarantee delivery of your pre-order, it must be received by 3pm, three business days prior to the event.

Monday	Thursday events
Tuesday	Friday events
Wednesday	Saturday events
Wednesday	Sunday events
Wednesday	Monday events
Thursday	Tuesday events
Friday	Wednesday events

Event Day Ordering

Our event day menu will be available in your suite during the event. These orders must be placed through your suite attendant. The menu is a limited selection compared to our advanced ordering menu and is provided as a convenience to our guests to have additional food added to their existing pre-event orders.

Standing Suite Orders

Each suite holder has the option of placing a standing food and/or beverage order. The suite holder has the option of choosing which events they would like their standing order to be available as well as the ability to change these orders within the advanced ordering guidelines. Please contact the Food and Beverage Coordinator if you are interested in this feature.

Our Suites Menu has been developed with an all inclusive pricing structure. This means that the pricing listed includes all taxes. Gratuities are at the Suite Holder's discretion and may be added to the guest check.

Delivery Times

When placing your order please be sure to indicate on the order forms which time period is best suited for your requirements.

The time periods are:

Approximate Delivery Times	Time Period
10-30 minutes after doors open	0
10-30 minutes before the start of the event	1

Every effort will be made to honour these specific delivery periods.

We suggest that all food be ordered for time period zero as the house lighting is turned off completely at the beginning of the concert and some events.

A suite entertaining 10-12 guests should consider ordering approximately 4-6 menu selections to satisfy a typical appetite. If you would like our assistance with your selection, we would be delighted to help you design a menu for your guests.

Payment for all charges can be made with cash, debit, or credit card. MasterCard, Visa and American Express are accepted.

Charges will be incurred until the conclusion of the event; at that time, full payment is required.

Please note, no outside food or beverage is permitted in the Abbotsford Centre.

Alcohol service

Spectra Food Services & Hospitality is a food and beverage company that is committed to the safe and responsible service of alcoholic beverages to its patrons during private functions and public events.

Bottles and cans cannot leave the suites; when leaving a suite, please pour your beverage into the provided plastic cups.

Cabinets will not be opened without the suite owner present; the suite owner may, in advance of an event, designate authorized users of the suite to gain access to the alcohol. This authorization must be presented in writing.

Please note that the suite owner and authorized representatives are subject to all social host laws while entertaining in their suites. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 19 and persons who appear visibly intoxicated may not consume alcoholic beverages.

Spectra Food Services & Hospitality reserves the right to refuse service to any person who appears to be intoxicated.

Alcohol that has been purchased but remains unopened during an event will be locked in the fridge or cabinet. It cannot leave the building.

Beverage Restock Program

We recommend you order a fixed quantity of beverages to be kept in your suite at all times. After each event, your suite attendant will assess what was consumed during the event and we will automatically replenish the beverages accordingly. The charge for the restock of beverages will be added to your bill. When requesting this service, please call 604-743-5015 for additional details and our recommended beverage selections and quantities.

Special Requests

Our catering office would be happy to assist you with any special catering requests.

Special menus, beverage requests, flowers, balloons, specialty cakes, etc. can be arranged by contacting us three days in advance of the event.

Email: catering@abbotsfordcentre.ca

Telephone: **604-743-5015**

During all events our managers and supervisors are available to assist you. Your suite attendant will be happy to contact them.

Cancellations

Should you find it necessary to cancel your suite order, please email us at catering@abbotsfordcentre.ca or call us at 604-743-5015. **A minimum of 24 hours notice is required** in advance of the event so that no charges will be incurred.

If you have not cancelled your pre-order 24 hours in advance, we will process all charges.

To place an order, contact Spectra Food Services & Hospitality at catering@abbotsfordcentre.ca

Dawn Abram: Director of Food & Beverage
604-743-5018 | dabram@abbotsfordcentre.ca

Craig MacLeod: Executive Chef
604-743-5017 | cmacleod@abbotsfordcentre.ca

Food Service Questions and Order Placement:
catering@abbotsfordcentre.ca
Phone: 604-743-5015



Business Hours:

Monday – Friday 9:30-4:00pm

Mailing Address:

Spectra Food Services & Hospitality
33800 King Rd
Abbotsford, BC
V2S 8H8



Suites Menu

2018-2019

Event Photo Credits to Dark Works Photography