

# *SUITE MENU*

## *2015*



# *Welcome to Mosaic Stadium*

## *Home of the Saskatchewan Roughriders*

*Canada's most recognizable sports and entertainment facility, Mosaic Stadium, is a proud dramatic symbol in Regina's skyline. Mosaic Stadium reflects a long tradition of friendly hospitality, outstanding entertainment, great food and of course the nations best fans!*

*Another season begins and Aramark welcomes back our current and future customers. Our culinary team has created a suite menu to enhance the overall experience for you and your guests at every Mosaic Stadium event.*

*Our team looks forward to providing you memorable experiences through world class cuisine and unparalleled service.*

***Go Riders!***





# PACKAGES

## CHEFS GAMEDAY

*A unique menu to tempt your taste buds and enhance your game day experience!*

*Expand your culinary horizons with cuisine that will indulge the most discriminating tastes!*

### ***New Game - New Menu***

*Menu will include Chef Josh's choice of appetizers, entrees, desserts and snacks!*

*The Chef's Game Day Menu will be emailed to the Suite Holder/Suite Administrator 10 days prior to Game Day*

*For your convenience we have included the first two menus for your consideration*

\$650



Chef Josh Robins





# PACKAGES

## CHEFS GAMEDAY - June 19th vs Calgary

### Pre-Game

**Bottomless Fresh Popped Popcorn**

**Salt and Pepper Kettle Chips**

Served with House Made Onion Dip

**Artisan Cheese and Antipasti Board**

Selection of Domestic and Imported Cheeses, Genoa Salami, Cappicola Ham, Mini Sticks, Grapes, Candied Pecans, Cranberries, Pickles and Assorted Bread and Crostini

**Farmers Market Seasonal Crudités**

Cucumbers, Carrots, Snap Peas, Grape Tomatoes and Bell Peppers served with Ranch Dip

**Citrus Glazed Chilled Shrimp Skewers**

Served with Chili Lime Cocktail Sauce

### Half-Time

**Bacon Wrapped Whiskey Glazed Chicken Drumsticks**

**Maple BBQ Pork Baby Back Ribs**

**Loaded Baked Potato Bites with Chipotle Sour Cream**

**Corn Bread Muffins**

**Broccoli Crunch Coleslaw**

**Chocolate Chip Cookies**

**Triple Fudge Brownies**

\* Try Our NEW "Granville Beer Package" to Enhance Your "BBQ" Menu \*

**\$650**

All Selections Serve Approximately 10 Guests

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LOCAL TAXES AND FEES APPLY



# PACKAGES

## CHEFS GAMEDAY - June 27th vs Winnipeg

### Pre-Game

**Bottomless Fresh Popped Popcorn**

**Salt and Pepper Kettle Chips**

Served with House Made Onion Dip

**Artisan Cheese and Antipasti Board**

Selection of Domestic and Imported Cheeses, Genoa Salami, Cappelletti Ham, Mini Sticks, Grapes, Candied Pecans, Cranberries, Pickles and Assorted Bread and Crostini

**Farmers Market Seasonal Crudités**

Cucumbers, Carrots, Snap Peas, Grape Tomatoes and Bell Pepper. Served with Ranch Dip

**Mini Five Layered Dip served with Nacho Chips**

### Half-Time

**Roasted Flaked White Fish**

**Shredded Grilled Chicken Breast with Chili Lime Glaze**

**Mexican Rice Pilaf**

**Sautéed peppers and Onions**

**Fresh Fruit Salsa**

**Black Bean Corn Salsa**

**Flour Tortillas**

**Cinnamon Churros with Dipping Sauces**

**Chocolate Chip Cookies**

**\$650**

**\*Try our NEW "Mexican Beer Package" to enhance your "Mexican Menu"\***

All Selections Serve Approximately 10 Guests

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# PACKAGES

## SUITE SLIDERS

**Bottomless Fresh Popped Popcorn**

**Salt and Pepper Kettle Chips**

Served with House Made Onion Dip

**Prairie Harvest Board**

Applewood Cheddar and Bacon Cheeseball, Marble Cheese, Jalapeño Pepper Jack Cheese, Assorted Harvest Meats, Bread and Butter Pickles. Served with Assorted Crackers and Breads

**Farmers Market Seasonal Crudité**

Cucumbers, Carrots, Snap Peas, Grape Tomatoes and Bell Pepper. Served with Ranch Dip

**Braised Beef Sliders**

Braised Beef with Horseradish Aioli and Caramelized Onions on a Pretzel Roll

**Crispy Chicken Parmesan Sliders**

Fried Chicken Tender Topped with Garlic and Herb Tomato Sauce and 3 Cheese Blend. Served on a Mini Roll

**Brownie and Strawberry Dessert Kabobs**

Skewered Deep Fried Brownies and Fresh Strawberries with Dipping Sauces

**\$480**

**Chef Suggested Add-Ons**

**Fennel and Cabbage Coleslaw**

**Lemon and Garlic Dry Ribs**

**\* Don't Forget to Check Out Our Desserts Page \***

All Selections Serve Approximately 10 Guests

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# PACKAGES

## TOUCHDOWN TRIO

**Bottomless Fresh Popped Popcorn**

**Salt and Pepper Kettle Chips**

Served with House Made Onion Dip

**Prairie Harvest Board**

Applewood Cheddar and Bacon Cheeseball, Marble Cheese, Jalapeño Pepper Jack Cheese, Assorted Harvest Meats, Bread and Butter Pickles. Served with Assorted Crackers and Breads

**Farmers Market Seasonal Crudité**

Cucumbers, Carrots, Snap Peas, Grape Tomatoes and Bell Pepper. Served with Ranch Dip

**Appetizer Trio**

Zinger Chicken Wings, Lemon and Garlic Dry Ribs and Loaded Baked Potato Bites. Served with Assorted Dips

**Fresh Baked Chocolate Chip Cookies**

**\$390**

**Chef Suggested Add-Ons**

Braised Beef Sliders

Pretzel Bites

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# PACKAGES

## STADIUM STAPLES

**Bottomless Fresh Popped Popcorn**

**Salt and Pepper Kettle Chips**

Served with House Made Onion Dip

**Fennel and Cabbage Coleslaw**

Shaved Fennel, Cabbage, Red Onions and Bell Peppers Tossed in a Herb and Garlic Vinaigrette

**Mini Smoked Farmers Sausage**

Served with Dill Pickle Relish, Spicy Dijon, Diced Onions and Banana Peppers

**BBQ Bacon Cheeseburger Sliders**

Mini Prime Rib Sliders Topped with Smokey BBQ Sauce, Sliced Cheddar, Bacon and a Dill Pickle

**Fresh Baked Chocolate Chip Cookies**

**\$290**

**Chef Suggested Add-Ons**

**Farmers Market Seasonal Crudité**

**Sweets Bucket**

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# ALA CARTE

## SNACKS

### **Bottomless Fresh Popped Popcorn**

Fresh Canola Oil Popped Popcorn

\$20

### **Salt and Pepper Kettle Chips**

Served with House Made Onion Dip

\$32

### **Sweet Bucket**

A Selection of Packaged Candy Served in a Roughrider Take-Home Collectors Bucket

\$45

### **Seasoned Tortilla Chips**

Tortilla Chips Served with Salsa, Sour Cream and Guacamole

\$45

### **Pretzel Bites**

Bite Sized Soft and Warm Pretzels Served with Dip

\$50

### **Snack Package**

Popcorn, Salt and Pepper Kettle Chips with Onion Dip and Seasoned Tortilla Chips with Salsa

\$70

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# ALA CARTE

## CHILLED PLATTERS

### **Prairie Harvest Board**

Applewood Cheddar and Bacon Cheeseball, Marble Cheese, Jalapeño Pepper Jack Cheese, Assorted Harvest Meats, Bread and Butter Pickles, Assorted Crackers and Breads

**\$95**

### **Fresh Fruit Skewers**

Strawberry, Watermelon and Pineapple Skewers Served with a Strawberry Cream Cheese Dip

**\$60**

### **Farmers Market Seasonal Crudité**

Cucumbers, Carrots, Snap Peas, Grape Tomatoes and Bell Peppers served with Ranch Dip

**\$50**

### **Fennel Cabbage Coleslaw**

Shaved Fennel, Cabbage, Red Onions and Bell Peppers Tossed in a Herb and Garlic Vinaigrette

**\$40**

### **Rider Pride Salad**

Broccoli and Cauliflower Florets, Sliced Green Apple and Candied Pecans in a Creamy Dressing

**\$40**

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# ALA CARTE

## HOT APPETIZERS

### **Zinger Chicken Wings**

Chicken Wings Served with Your Choice of Hot, BBQ, Sweet Thai Chili or Honey Garlic

\$95

### **Braised Beef Sliders**

Braised Beef with Horseradish Aioli and Caramelized Onions on a Pretzel Roll

\$85

### **Lemon and Garlic Dry Ribs**

Dry Pork Ribs Tossed in Lemon, Garlic and Oregano

\$75

### **Fiesta Bowl Poppers**

Red Jalapeño Pepper Halves, Stuffed with Chili Cream Cheese, Breaded and Deep Fried.

Served with Chipotle Sour Cream

\$65

### **Loaded Baked Potato Bites**

Little Breaded Bites of Potato with Cheese, Chives and Bacon.

Served with Ranch Dip

\$45

### **Tempura Green Beans**

Tempura Battered Deep Fried Green Beans. Served with Garlic Parmesan Dip

\$45

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# ALA CARTE

## BURGERS, DOGS AND PIZZA

### Mini Chili Cheese Dog Slider Bar

Mini Hot Dogs, Beef and Bean Chili, Shredded Cheese and Assorted Condiments

\$75

### BBQ Bacon Cheeseburger Sliders

Mini Prime Rib Sliders Topped with Smokey BBQ Sauce, Sliced Cheddar, Bacon and a Dill Pickle

\$80

### Pepperoni

Marinara Sauce, Pepperoni and Mozzarella

\$45

### Hawaiian

Marinara Sauce, Ham, Pineapple and Mozzarella

\$48

### Spinach and Feta

Marinara Sauce, Spinach, Black Olives, Feta and Mozzarella

\$50

### All Dressed

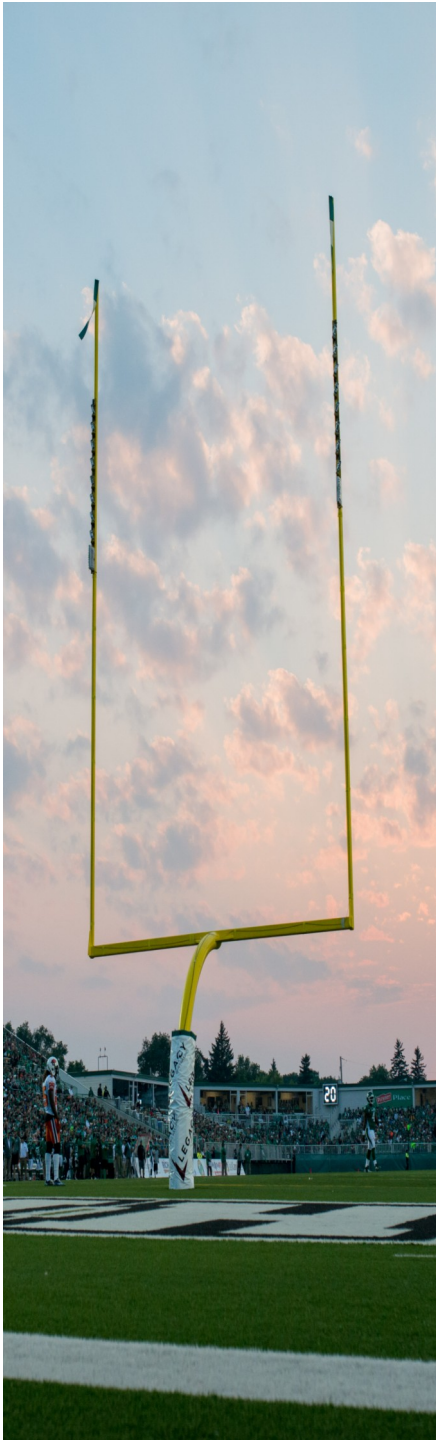
Marinara Sauce, Ham, Pepperoni, Mushrooms, Onions, Green Peppers and Mozzarella

\$52

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# ALA CARTE

## DESSERTS

### **Cheesecake**

Seasonal Assorted Cheesecake

**\$65**

### **Warm Churro Duo**

Chocolate Oreo Churros and Cinnamon Sugar Churros. Served with Oreo Icing, Chocolate and Caramel Sauce

**\$35**

### **Chocolate Edged Torte**

Decadent Rich Chocolate Filled Torte

**\$60**

### **Fresh Baked Cookies**

Freshly Baked Cookies Served in a Ceramic Roughrider Cookie Jar

**\$35**

### **Bacon Caramel Brownies**

Rich Chocolate Brownies Topped with Bacon and a Drizzle of Caramel

**\$60**

### **Special Occasion Cakes, Cupcakes or Cookies**

If you are celebrating a Birthday, Anniversary or any special occasion we would be pleased to prepare a cake, cupcakes or cookies for you. We can also print your edible photos or Logos.

Please contact Cheryl Stirr no less than one week in advance for ordering.

**Prices Vary**

All Selections Serve Approximately 10 Guests

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# BEVERAGES

## BEVERAGE PACKAGES

### GRANVILLE ISLAND CRAFT BEER

Granville Island Lager, Maple Shack and English Bay Pale Ale. Served chilled in a Granville Bucket. 2 Bottles of each

\$45

### A TASTE OF MEXICO

Dos Equis Amber, Dos Equis Lager and Sol Especial. Served on ice in a bucket. 2 Bottles of each.

\$45

### STONGBOW CIDER PACKAGE

Enjoy a 6 Pack of Strongbow Apple Cider

\$50

### MOTT'S™ CAESAR PACKAGE

Mott's Clamato™, Absolut Vodka (375ml), Mott's™ Caesar Rimmer and all the Garnishes, Tools and Recipes You Will Need to Make the Perfect Caesar.

\$100

### PARALYZER PACKAGE

Absolut Vodka (375ml) Kahlua (375ml) Coke and Cream. Garish Your Paralyzer with Rider Green Maraschino Cherries.

\$140



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# BEVERAGES

## LIQUOR, BEER AND WINE

### DOMESTIC BEER

Coors Lights, Coors Banquet, Pilsner, Molson Canadian

\$6.50 Per Can

### PREMIUM BEER AND COOLERS

Miller Genuine Draft, Heineken, Mikes Hard Lemonade, Mikes Hard Lime

\$7.50 Per Can/Bottle

### SPIRITS

Ballantine's Scotch, Beefeater London Dry Gin, Carolans Irish Cream, Lambs Black Sheep Rum, Lambs Navy Rum, Lambs White Rum, Polar Ice Vodka, Wisers Spiced Whiskey, Wisers Special Blend Whiskey

\$120.00 Per Bottle

### PREMIUM SPIRITS

Absolut Vodka, Glenlivet Scotch, Havana Club Anejo Reserva Rum, Havana Club Anejo Blanco Rum, Jose Cuervo Gold Tequila, Wisers Small Batch Whiskey

\$140.00 Per Bottle

### HOUSE WINE

Jacobs Creek Pinot Grigio, Jacobs Creek Shiraz

\$30.00 Per Bottle

### PREMIUM WINE

Graffigna Pinot Grigio \$40.00 Per Bottle

Graffigna Malbec \$45.00 Per Bottle

Wyndham Estates Shiraz \$50.00 Per Bottle

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# BEVERAGES

## NON-ALCOHOLIC BEVERAGES

### SOFT DRINKS

Coke, Diet Coke, Sprite, Root Beer, Gingerale, Tonic Water, Soda Water, Clamato, Orange Juice, Cranberry Juice, Bottled Dasani Water

\$2.75 Per Can/Bottle

### COFFEE, TEA AND HOT CHOCOLATE

Each suite is equipped with a Keurig Hot Beverage machine that offers a selection of individual coffee, tea and hot chocolate choices.

\$2.50 Per Pod

## PAR-STOCK LEVELS

In each suite Aramark Food Services will maintain par stocks at the following levels:

### POP/WATER/JUICE

12 Coca-Cola : 355ml  
6 Diet Coke : 355ml  
12 Dasani Water : 591ml  
3 Ginger Ale : 355ml  
3 Sprite : 355ml  
6 Barq's Root Beer : 355ml  
3 Ice Tea : 355ml  
3 Club Soda : 355ml  
3 Tonic Water : 355ml  
6 Clamato : 355ml  
3 Orange Juice : 355ml  
3 Cranberry Juice : 355ml

### BEER

30 Pilsner : 355ml  
30 Coors Light : 355ml  
15 Coors Banquet : 355ml  
6 Mikes Hard Lemonade : 355ml  
6 Mikes Hard Lime : 330ml

### WINE

1 Jabcobs Creek Pinot Grigio  
1 Jacobs Creek Shiraz

### SPIRITS

1 Polar Ice Vodka : 750ml  
1 Beefeater Gin : 750ml  
1 Wisers Whiskey : 750ml  
1 Wisers Spiced Whiskey : 750ml  
1 Lambs White Rum : 750ml  
1 Lambs Blacksheep: 750ml  
1 Lambs Navy Rum : 750ml  
1 Carolans Irish Cream: 750ml  
1 Ballantine's Scotch : 750ml

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LOCAL TAXES AND FEES APPLY

# POLICIES

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## ORDERING INFORMATION

There are two easy ways to place your order

1) Email: [cheryls@saskriders.com](mailto:cheryls@saskriders.com)

2) Phone: 306-566-5421 Office

306-201-9151 Cell

Please specify suite number, name and phone number of person placing the order, company name and the date of the event. We strongly encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and to avoid duplication.

## ADVANCED ORDERING

Advanced ordering provides you with the opportunity to order from a menu that features much more variety than our standard Event Day Menu. Additionally any special/allergy/gluten free requests can be easily accommodated.

Advance orders are due by 12:00 local time according to the following schedule.

MONDAY.....FOR THURSDAY EVENTS

TUESDAY.....FOR FRIDAY EVENTS

WEDNESDAY.....FOR SATURDAY AND SUNDAY EVENTS

THURSDAY.....FOR MONDAY AND TUESDAY EVENTS

FRIDAY.....FOR WEDNESDAY EVENTS

## EVENT DAY ORDERING

An Event Day menu is provided in your suite. During an event orders may be placed through your suite attendant. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing advanced order. We also provides each suite holder with the option of having a standing food and beverage order.



# POLICIES

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## **RETAIL MERCHANDISE**

Saskatchewan Roughrider pint glasses, wine glasses and ceramic cookie jars are available for purchase. Ask your suite catering manager or suite attendant for details.

## **ALCOHOLIC BEVERAGES**

Aramark is the only licensee authorized to sell or service liquor, beer and wine at Mosaic Stadium. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the stadium itself. Saskatchewan law prohibits the sale or consumption of alcoholic beverages to any person under the age of 19 years. Photo identification must be presented when requested by service staff.

Aramark Alcohol Awareness Policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior, therefore, it is very important that this policy is strictly followed. It is the responsibility of the Suite holder or their representative to control the consumption of any alcoholic beverages within the suite. By law, minors under the age of 19 years and those persons who appear visibly intoxicated may not consume alcohol. Aramark Food Services reserves the right to refuse service to anyone who appears intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy please contact your Aramark suite attendant.

## **BEVERAGE PAR MENU**

Each suite holder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, has the ability to set up the standard beverage par menu for the suite for the entire season. The beverages will be placed in the suite prior to guest arrival and will be inventoried to ensure the beverages provided match the par menu. After the end of the event beverages will be inventoried again to determine consumption and billing. For any suite without a par stock agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed food and beverage at the end of the event. Credit will not be given for such items.

## **LIQUOR CABINETS AND REFRIGERATORS**

Each suite contains a private liquor cabinet and refrigerator. To have them unlocked for an event it must be requested by the authorized signer of the suite account. If you choose to have a non-alcoholic suite please advise our premium service team prior to the start of the season and we will ensure no alcohol is placed in the suite.

# GENERAL INFORMATION

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## HOURS OF OPERATION

Aramark office staff are available during regular business hours Monday to Friday from 9:00AM to 5:00PM for all order processing, inquiries and billing. During an event please contact your suite attendant for assistance.

## LIABILITY

Aramark reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The suite holder agrees to accept responsibility for any damages done by their group to the suite or function room prior to, during or after an event. Aramark cannot assume any responsibility for personal property or equipment brought into the suite or event areas.

## FOOD AND BEVERAGE DELIVERY AND REMOVAL

All refrigerators and liquor cabinets will be unlocked and food will be delivered to the suites at the opening of gates. In order to ensure the highest level of food quality, certain food may be delivered after guests have arrived. Alcohol last call is at the end of the third quarter with all liquor being locked up prior to the games end. Hot food will be removed from the suites at the start of the fourth quarter. Cold food and snacks will remain in suites until all guests have departed.

## OUTSIDE FOOD AND BEVERAGES

All food and beverage services at Mosaic Stadium are handled exclusively by Aramark. It is not permissible for guests to bring in or remove food and beverages from the suites or the stadium. Any food product brought into the suite without authorization from Aramark will be charged to the suite holder at our standard retail price.

## DIETARY RESTRICTIONS AND ACCOMMODATIONS

Should you have any questions regarding the ingredients in an item please don't hesitate to contact our office during regular business hours Monday to Friday. During an event please speak to your suite attendant. Mosaic Stadium IS NOT a nut/peanut free venue.

# GENERAL INFORMATION

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## SECURITY/LOST AND FOUND

Please remove all personal property from each suite when leaving premises. Aramark is not responsible for any lost or misplaced property, articles of clothing or equipment left unattended in the suites.

## SUITE ADMINISTRATOR

Each suite holder should designate one individual as the official contact or "Suite Administrator". Your suite administrator should be responsible for all order placement and communications with the suite catering department.

## SUITE SET UP

All suites will be stocked with standard disposable plates, utensils napkins and beverage cups. All suites will be provided with garnishes for beverages, condiments and proper serving utensils for all food orders. Garbage and recycling bins are also provided in each suite.

## SUITE ATTENDANT

During events, a suite attendant will be assigned to deliver your food, take addition food and beverage orders and assist you in maintaining your suite.

## SPECIAL AMENITIES

Aramark Suite Catering can provide a selection of customized items for your suite which may include: balloons, special occasion decor and party favors. Please contact Cheryl Stirr for details.

# **PAYMENT POLICY AND PROCEDURES**

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Aramark offers credit card payment only. All suite holders will be required to fill out and sign a credit card authorization form prior to the start of the season that will be kept on file for the duration of the season. We accept Visa, MasterCard and American Express. Cheques will only be accepted upon approval from Aramark's Suite Catering Department. It is Aramark's policy that only authorized signers, designated in advance by the suite holder, are allowed to charge additional food and beverages to the suite during an event.

Cancellation fees will be waived to suite holders who provide advanced notice of 24 hours or more. Suite orders that are not cancelled within the 24 hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative charges and taxes as listed below.

## **ADMINISTRATIVE CHARGES AND TAXES**

Food: 5%

Alcoholic Beverages: 15%

Non Alcoholic Beverages: 10%

Administrative Fee: 15%



# CONTACT US

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## ORDER PLACING/GENERAL INQUIRIES

CHERYL STIRR

Director, Catering and Premium Services

Saskatchewan Roughrider Football Club

Aramark Sports and Entertainment

Office: 1-306-566-5421

Cell: 1-306-201-9151

[cheryls@saskriders.com](mailto:cheryls@saskriders.com)

## EVENT BILLING/GENERAL INQUIRIES

TRISH GERMAN

Office Manager, Catering and Food Services

Saskatchewan Roughrider Football Club

Aramark Sports and Entertainment

Office: 1-306-566-4469

[trishg@saskriders.com](mailto:trishg@saskriders.com)

