

PACIFIC COLISEUM
ADVANCED SUITE MENU

EVOLUTION LOUNGE



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SUSTAINABILITY AT THE PNE

The PNE is committed to sustainable practices and minimizing our environmental footprint. We try to integrate this into everything that we do, including our food services. How?

- All our food waste (that's pre and post-consumer waste) is composted, and we ensure that the disposable containers and cutlery that we do use are all biodegradable.
- Our PNE Chef's Garden is onsite and provides over 500 pounds of fresh produce for our catering services and events.
- We try to integrate local and seasonal ingredients into our food offerings –just take a browse through this menu!
- We are part of the Vancouver Aquarium's Ocean Wise program, which is dedicated to raising consumer awareness about the issues surrounding sustainable seafood. The Ocean Wise symbol next to a menu item indicates the item is a good choice for keeping ocean life healthy and abundant for generations to come.



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SUITE CATERING

By combining great meals with great service we will provide you with service that goes beyond your expectations.

To provide you with the highest quality of service available, please submit your advance order before 4pm a minimum of three business days prior to the event. Please note that weekend orders need to be placed before 4pm the preceding Wednesday. If you are unable to submit your order in advance please refer to our Event Day Menu which is a special menu to be used after the pre-order deadline. To process an order in advance a credit card with expiration date is required. We accept Visa, MasterCard and American Express. Please note that all food and beverage items are subject to 15% service charge and applicable taxes.

Pre-orders for same day events must be received by 10:00am on event day

If you have not placed your order by 10:00am on event day you will be able to order from your in suite menu on arrival.

Our menu offers you a selection of our culinary capabilities, alcoholic and non-alcoholic beverages including our wine selection. If there's something you're looking for that is not listed or you need special assistance for food and beverage service or a special occasion, we will do our best to accommodate your request. Please contact our Catering Department to make these arrangements at least five business days in advance at suiteorder@pne.ca or 604-251-7723.

FOOD & BEVERAGE DELIVERY

For your convenience one of our professional attendants will visit your suite throughout the event to provide any additional services you may need including restocking of your beverages. We will do our best to have your food and beverage selections delivered to your suite at the specified time, however, due to space restrictions and travel time we often use our discretion to ensure the highest quality. Event Day food sales will stop at the end of the 1st intermission or 1 hour into the show whichever is first. Your Attendant will ask for your final beverage count 30 minutes prior to the anticipated end of your event. If you or your guests wish to continue service up to the end of an event, please let your Attendant know and we will be more than happy to accommodate you. However, please be aware that all suites are to be vacated 30 minutes after the end of an event in accordance with the Pacific Coliseum policy.




BEVERAGE ORDERING

In-suite beverage service is provided from a built-in bar and refrigerator, which can be fully stocked with your choice of beer, wine, spirits and non-alcoholic options. We charge all beverages on consumption. Additionally you can choose from one of our bartending services, see page 8. Only alcohol provided by the PNE Food and Beverage department may be consumed on premises. No alcoholic beverages may be brought into or removed from the suite except by the PNE Food & Beverage personnel. At its discretion, the Food and Beverage department reserves the right to revoke liquor service to those parties violating house policies.






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SNACKS

- Popcorn – 18
bottomless & freshly popped
- Spicy Snack Mix – 20
*cashews, sunflower seeds,
pumpkin seeds, tortilla strips*
- Kettle Chips & Dip – 15  
served with a creamy onion dip
- Tortilla Chips & Salsa – 20 
*served with chunky salsa
& smooth guacamole*
- Spinach and Artichoke Dip – 35
served hot with tortilla chips

SALADS

- Kale Salad – 35  
*cucumber, tomato, pickles onion
with house-made garlic dressing*
- Quinoa Salad – 40 
*cucumber, tomato, pepper, pecans,
lemon thyme dressing*
- Zucchini Carpaccio – 45  
*ribbons of zucchini, toasted pine nut
and peas tossed in a lemon vinaigrette*






COLD PLATTERS

- Vegetable platter – 45
ranch dip
- Assorted Hosomaki Tray (44pcs) – 75
*California roll (20), Atlantic salmon
maki (8), albacore tuna maki (8),
kappa (cucumber) maki (8)*
- Charcuterie Board – 60
*cured meat, bocconcini, goat cheese,
olives, crostini*
- Mediterranean Platter – 65 
*baba ganoush, hummus, tabbouleh,
tomato, pickled veg (beet), pita*
- Local BC Cheese board – 60 
*featuring Little Qualicum Cheeseworks,
grapes, pecans, assorted crackers*
- Vietnamese Salad Rolls (12) – 75   
*prawns, vermicelli rice noodle, mint
& thai basil, served with peanut sauce*

PREMIUM APPETIZERS

- Crab & Pacific Shrimp Cakes (18) – 80 
crispy cakes served with cilantro & a gochujang aioli
- Crunchy Nobashi Prawns (24) – 75 
lightly breaded with sweet chili sauce
- Bao Bun Chicken Taco (12) – 78
pulled chicken, carrot, daikon, green onion, ponzu sauce
- Assorted Dim Sum Platter – 70
*shrimp gyoza, vegetable medley dumplings, har gow
– shrimp with tail, tangy soy dipping sauce*

HOT APPETIZERS

- Edamame Beans – 30  
sea salt
- Meatballs (28) – 55
*choice of marinara, honey garlic
or red pepper pesto*
- Salt & Pepper Chicken Wings (36) – 65 
*choice of hot sauce, house bbq sauce
or ponzu sauce on the side*
- Vegetable Spring Rolls (28) – 42 
sweet & sour dipping sauce
- Chicken Tenders (28) – 70
honey mustard dipping sauce
- Root Vegetable Fries – 45 
*parsnips, beets and carrots,
lightly battered served with garlic aioli*
- Cheeseburger Sliders (18) – 65
*all-beef patty, red pepper relish,
cheese & a pickle*

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ENTREES

Asiago Cheese & Garlic Tortellini – 60
creamy rose sauce

Pasta Puttanesca – 65
roasted tomatoes, capers, black olives, anchovy, penne

Add ons for 12 people:

Grilled Oceanwise Prawns – 48 

Grilled Chicken Breast – 36 

Priced per person, minimum 10 ppl

BC Salmon in a Buerre Blanc sauce
over Wild Rice with wilted Spinach & Kale – 32  

Moroccan Spiced Chicken over Couscous
with Steamed Seasonal Vegetables – 15 

BY THE BOTTLE WINE MENU

WHITE

Naked Grape Sauvignon Blanc, Canada	22
Sumac Ridge Cellar Selection Unoaked Chardonnay, BC VQA	28
Robert Mondavi Private Selection Pinot Grigio, California	32
Kim Crawford Sauvignon Blanc, New Zealand	40

ROSÉ

Naked Grape Rosé, Canada	25
Oyster Bay Marlborough Rosé, New Zealand	38

RED

Naked Grape Shiraz, Canada	22
Woodbridge by Robert Mondavi Merlot, California	30
J. Lohr Seven Oaks Cabernet Sauvignon, California	48
Kim Crawford Pinot Noir, New Zealand	48
Black Sage Cabernet Sauvignon, BC VQA	52

BUBBLES

Stellers Jay Brut, BC VQA	45
Moët & Chandon Brut, France	140

DESSERT

Fruit Platter – 45  

Cookie Tray (8) – 15
*chocolate chip, double chocolate
& macadamia nut*

Haagen Dazs Ice Cream Bar – 5.75

Mini Cupcake Platter (18) – 38
vanilla, double chocolate & red velvet

Chocolate Brownies – 45

Chocolate Lava Cake (12) – 65
raspberry coulis

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BEVERAGE SELECTION

SPIRITS (PER 750 ML BOTTLE)

VODKA	
Sobiesky	\$63.00
Tito's Handmade	\$75.00
Grey Goose	\$130.00
RUM	
Bacardi Black	\$63.00
Bacardi White	\$63.00
GIN	
Bombay Sapphire	\$80.00
Hendrick's Small Batch	\$100.00
SCOTCH	
Chivas	\$130.00
Johnny Walker Red Label	\$73.00
WHISKEY/BOURBON	
Crown Royal	\$68.00
Jack Daniels	\$90.00
Makers Mark	\$115.00

BEER

per six pack

Beer	\$42.00
<i>Budweiser, Bud Light</i>	
Local Beer	\$45.00
<i>Parallel 49 Craft Lager, Parallel 49 Trash Panda Hazy IPA, Stanley Park Windstorm Pale Ale</i>	
Premium Beer	\$48.00
<i>Stella Artois, Corona</i>	

CIDERS & COOLERS

per six pack

Spiked Seltzer Grapefruit	\$45.00
Hey Y'All Hard Iced Tea	\$45.00
Growers Cider	\$45.00
<i>Apple</i>	
Palm Bay	\$45.00
<i>Pineapple Mandarin Orange</i>	

MIX KITS

Caesar Bar	\$140.00
<i>750 bottle of vodka, 4L Clamato juice, celery stix, tabasco, Worcestershire, sliced limes & ice</i>	
Moscow Mule	
Party Pack	\$120.00
<i>750 ml bottle of vodka, 4 pack of Fentimens ginger beer, lime juice, sliced limes & ice</i>	

NON-ALCOHOLIC

Soft Drinks, per six pack	\$15.00
<i>Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda</i>	
Juice, per six pack	\$20.00
<i>Orange, Apple, Cranberry Cocktail</i>	
Fentimens Ginger Beer, per four pack	\$16.00
Dasani Water, per six pack	\$18.00
Perrier Sparkling Water, per six pack	\$21.00
Keurig Coffee, per Keurig cup	\$3.00
Tea, per Keurig cup	\$3.00
Hot Chocolate, per Keurig cup	\$3.00

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BAR OPTIONS

HOSTED BAR

The host agrees to pay for drinks according to their individual prices and based on consumption.

CASH BAR

Guests purchase individual drinks that they order at the bar.

TICKETED BAR

Guests are provided with drink tickets. The host agrees to pay for all tickets redeemed at the bar according to the price of each drink. Any drinks ordered without a drink ticket will be charged individually to the guest, as per a cash bar.

SUBSIDIZED BAR PACKAGE

Your guests pay a set price per beverage, and the host pays the balance. For example: Toonie Bar.